



Tormentoso

Cabernet Sauvignon 2014

Wine of Origin

Coastal Region

Grape Source

A blend of vineyards from Paarl and Stellenbosch

Varietal Blend

100% Cabernet Sauvignon

Production

6500 x 6 x 750ml

Closure

Natural Cork

Analysis

Alc: 14.0%
RS: 4.0 g/l
TA: 5.5 g/l
pH: 3.7

Tasting notes

This wine has an intensely dark centre with a garnet rim. Inviting nose of toasty spice, tobacco and classic Cabernet cassis. These flavours follow through on the palate, backed by vanilla oak flavours from the barrel maturation.

Juicy red wine gum flavours on the palate provide a lingering, lengthy finish.

A classic style of Cabernet that is ready to drink now or over the next decade.

Vineyards

We source our Cabernet Sauvignon grapes from two different sites, one in Stellenbosch (50%) and one in Paarl (50%). The vineyard is situated in Stellenbosch between 200m to 260m above sea-level on a North-West-facing slope of Bottelary Hills. This vineyard ripens slowly and gradually to form dark and concentrated fruit flavours with a lot of grippy tannins. Dry-land Cabernet from trellised Agter-Paarl vineyards adds juicy fruit flavours, ripe tannins and balances the stronger Stellenbosch structure.

Vinification details

Grapes were hand-harvested at between 24 and 26,5° balling. This was followed by a one day cold maceration. Fermentation took place over 5 days in stainless steel tanks with regular pump-overs. 100% of the wine was matured in 225L and 300L French oak barrels (30% new) for 15 months. Fined and filtered before bottling.

Vintage description

A cold winter in 2013 set the stage for a very good 2014 harvest. Yields were in line with long-term averages. The growing season was relatively dry and long, with slightly cooler than normal temperatures throughout, and no heat-waves. Harvest was 2 weeks later than normal, resulting in white wines with intense tropical fruit flavours and good varietal characteristics, and red wines with very good colour and soft, ripe tannins.

