



ARISTEA  
AGAINST THE ODDS



DRAWING THE BEST FROM THIS UNIQUE TERROIR  
HAND IN HAND WITH NATURE

## CABERNET SAUVIGNON VINTAGE 2020

Born from the ashes and found only in Madagascar and the Cape, the Aristeo flower flourishes on land ravaged by fire, opening for just one day each year.

It also symbolises the struggle, passion and dedication required to produce every new vintage of our special collection of handmade wines. Wines that express a sense of place, crafted with skill and adventure by friends united in a single purpose: to capture the elegance and spirit of South Africa.

### HARVEST DETAILS

The 2020 grape crop was bigger than in the previous year, thanks to good reserves being accumulated in the post-harvest period, rain during critical berry growth stages and moderate climate throughout the growing season. The quality overall was superb with the harvesting season kicking off around 2 weeks earlier than usual, however the unexpected announcement of the COVID-19 lockdown from 26 March 2020 created challenging conditions to finish off red wine production around South Africa.

### WINEMAKING

The fruit was carefully selected and hand-picked in the cool early hours of the morning into lug-boxes and placed into a cold-room at 5°C and left overnight. The next day the bunches were de-stemmed and crushed into open fermentation tanks and covered with CO2 to cold soak for 12 hours. The following day the juice was inoculated with yeast and alcoholic fermentation took place at 25°C for the next 6 days, with regular punch-downs of 4 to 6 times per day.

Due to covid restrictions we had to press all 3 of our Cabernet Sauvignon batches (from different blocks) together at the same time to get the wine ready to go to barrel in time for lockdown. This resulted in the wines being 'integrated' sooner than initially planned, which had a positive effect on the overall balance, however since some of our components come from blocks that don't reach high sugars and everything was blended together at pressing it did result in the alcohol being slightly lower overall in the final wine. The wine was then transferred into barrels for malolactic fermentation and thereafter aged for 18 months in 33% new, 33% 2nd-fill and 33% 3rd-fill French oak barrels.

### TECHNICAL INFO

Grapes Origin:	W.O. Stellenbosch	Alcohol:	12.5%
Vineyard Yield:	5.5 tons / hectare	Residual Sugar::	2.0 g/l
Harvest Date:	10/03/20 & 11/03/20 & 12/03/20	Total Acid:	5.2 g/l
Production:	5,900 bottles 105 magnums	pH:	3.60

### TASTING NOTES

An intense deep red colour all the way to the rim. This wine enjoys an abundance of expressive ripe dark fruits flavours on the nose of black cherries, plums and blackcurrants. The palate follows with the same juicy fruits to combine beautifully with the well-balanced use of French oak, adding hints of cinnamon and teasing cigar box decadence. The fine and firm tannin structure gives a very satisfying finish and promises a wine with great ageing potential.

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