

IXIA

BY ARISTEA



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

IXIA CABERNET SAUVIGNON VINTAGE 2019

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

After a relatively cool growing season, the welcoming rains and sunshine during crucial parts of the fruit ripening process eventually made all the difference. There were some issues with some smaller bunches and uneven ripening due to the external factors we experienced in the lead up to harvest, we were quite happy to see the final quality of the 2019 vintage.

Overall, the weather conditions proved favourable and with enough water to provide optimal care for the vineyards, which was a major contributing factor, the result is an excellent, quality-driven vintage. The 2019 vintage shows great promise to deliver more flavour intense wines and the low pH values of the fruit indicate that 2019 should be an excellent vintage for cellaring.

WINEMAKING

The wine is 100% Cabernet Sauvignon from the 2019 vintage. The fruit was carefully selected and hand-picked in the early hours of the morning into lug-boxes and placed into a cold-room at 5°C and left overnight. The bunches were then de-stemmed and crushed separately into open fermenters 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. At 1st Bailing the wine was carefully racked into a tank while the skins were lightly pressed for gentle juice extraction. The wine was then transferred into barrels for malolactic fermentation and thereafter aged for 18 months in 20% new, 30% 2nd-fill and 50% 3rd-fill French oak barrels.

TECHNICAL INFO

Grapes Origin:	W.O. Stellenbosch	Alcohol:	13.5%
Vineyard Yield:	8 tons / hectare	Residual Sugar:	1.5 g/l
Harvest Date:	20/03/19 & 21/03/19	Total Acid:	6.1 g/l
Production:	4,000 bottles	pH:	3.55

TASTING NOTES

The wine is classically styled and shows of beautiful black currants and intense ripe plums on the nose, with subtle hints of Cape fynbos and wood spice, which are neatly framed by the vanilla and cinnamon flavours from the French oak. The perfect ripening conditions of 2019 also bring an attractive richness to the palate as well as delicate spicy notes, all of which points to a wine with a fine tannin structure that promises great ageing potential.

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