



Wine Profile

RUBÈR 2017

Nestling at the foot of the Helderberg Mountain, the historic Stonewall cellar has been creating quality wines for generations. The vineyards, some still bush vines, are planted in sandy loam soils which are perfect for producing wines with high fruit concentration and robust flavours.

Wine Analysis

Alcohol	14,55%
Sugar	4.1g/l
Acid	5.4g/l
pH	3.47

Vinification Notes

The wine is a blend of CABERNET FRANC (69%), MERLOT(25%) and CABERNET SAUVIGNON (6%). Each portion was vinified separately to extract their varietal characteristics. The grapes were picked at optimum ripeness to ensure the best flavour concentration and character. After crushing and destalking the mash was fermented where the cap was punched down 3 times per day during the initial stages, after which the must was pressed and left to mature in a mixture of 1st and 2nd fill barrels for 18 months. Only the 15 best barrels were selected for this reserve wine.

Tasting Notes

Mulberries, plums, spicy cherries laced with quince preserves highlights the juicy characters. It shows a slightly meaty, savoury mid-palate bringing complexity to the finish. Overall, the wine is quite juicy and lingering on the finish.