



Bartinney Cabernet Sauvignon 2019

Terroir

Bartinney Wine Estate is nestled against the steep slopes of Botmaskop in the Banghoek valley. The 29Ha farm comprising 17Ha of vineyards and a floral kingdom of fynbos and indigenous trees, yards to produce good quality grapes. The 8 Cabernet blocks, planted in different areas on the farm stretches from 350 to 550 metres above sea level. The vineyards, planted on variable steepness slopes, faces north – to northeast. These cool slopes, plays a leading role in the slow ripening of the grapes, resulting in Cabernet Sauvignon with fine grained tannins, and understated power. This ideal terroir creates precursors for the production of excellent grapes with which to make beautiful wine.

Harvest and Winemaking Information

The mild winter of 2018 was marked by good rainfall, which was welcomed after the preceding four winters of drought. The growing season became a mosaic of inconsistent weather patterns. Big temperature fluctuations from early spring continuing through to the end of November, and higher than average rainfall, hampered even budbreak, shoot growth and berry set. These challenges resulted in considerable crop reduction and uneven budbreak. The cool and rainy month of March, slowed down the ripening of the Cabernet Sauvignon, so patience was needed, to wait for fully ripened grapes, before harvesting. Selective picking and hand sorting of grapes ensured that only the best grapes end up in the fermentation tank. During fermentation, the must was pumped over in stainless steel fermenters and punched down in open top wooden vats. Total time on the skins before pressing can be up to 25 days. The wine was then matured for up to 18 months in French oak 225l barrels, of which 45% is new.

Tasting Notes

The initial impression on the nose unveils a delicate veil of vanilla and freshly toasted almonds, swiftly followed by the luscious notes of dark berries and a hint of cocoa. These elements seamlessly support the opulent layers of dark plum and berry fruits that follow suit. While the tannins present a slightly textured edge, they will soften with time, balancing with the fruit's density. The structure is so complex, that different characteristics reveal themselves with each new tasting sip. The Banghoek air temperature, which is a few degrees lower than Stellenbosch at any given day during the year, coupled with the meticulous selective picking and sorting of the berries, has especially paid off and is reflected in the purity of the wine.

Technical Analysis

Alcohol: 14 %
Residual Sugar: 2.7 g/L
Total Acidity: 5.6 g/L
pH: 3.72

Vineyard Information

Soil: Oakleaf and Tukulu
Aspect: North to North East,
South West and East
Elevations: 150 – 300m above sea level
Total Hectare: 12 ha
Rootstock: Richter 99 and 101

