

Jacobsdal

JACOBSDAL CABERNET SAUVIGNON 2014

Winemaker: Cornelis Dumas

Appellation: Stellenbosch

Grape varietal: Cabernet Sauvignon

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Background

Jacobsdal is situated between Stellenbosch and Kuils River on the slopes of the hills overlooking False Bay which is a mere ten kilometres away. The Dumas family has been making wine on the estate for three generations. The present farmer and winemaker on the family-owned estate are Cornelis and his son Hannes. The estate is 260 hectares in size, of which 92 hectares are planted with vineyards. Grown as bush vines, the crop is limited by extensive pruning, making it possible to produce quality grapes under absolute dryland conditions.

At Jacobsdal something of the “Old World” lives on. Here wine farming is a creative act, and dedication to soil and vine a way of life. Wine is made with minimal intervention using traditional French techniques.

Vineyards

The grapes were sourced from dryland bush vines, aged between 11 and 35 years, situated 140 m above sea level. Grown in sandy, loamy soils with a yellow clay substructure, ensuring good drainage and water retention, the vineyards grow on south-westerly facing slopes.

Winemaking

The grapes were harvested by hand at 24° Balling at the end of February, with an average yield of four tons/ha. Fermentation is allowed to develop spontaneously from the natural yeast cells on the grape skins in open concrete tanks. This method followed by the Dumas family allows for subtler but more complex flavours where tannins are less evident.

The cap was regularly punched down by hand for maximum extraction of colour, flavour and tannins. Skin contact lasted four to five days. Only the free-run juice

was used with no pressed wine added. After spontaneous malolactic fermentation, the wine was racked from the lees and matured in small French oak barrels for 12 to 18 months.

Winemaker's comments

Colour: Ruby Red.

Bouquet: Black currant complemented by subtle vanilla –oak flavours

Taste: Full-bodied and rich on the palate with concentrated fruit flavours and a good tannic structure.

Food pairing

Enjoy on its own or serve with game casseroles, red meat dishes, robust cheeses or chocolate.

Chemical analysis

Alcohol: 13 % by vol

Residual sugar: 1.95 g/l

Total acidity: 5.55 g/l

pH: 3.71

