

## Reyneke Vinehugger Cabernet Sauvignon Merlot 2015

### Winemakers Notes

The grapes for the 2015 Vinehugger Cabernet Sauvignon Merlot were sourced from Organic vineyards in the Stellenbosch region with different soil profiles predominantly decomposed granitic soils. Cabernet Sauvignon and Merlot grapes were all hand harvested into lug boxes in the early morning between February and March 2015. The grapes were sorted, destemmed and crushed and wild, spontaneous fermentation took place in old oak casks. The wine was made using a method of submerging the cap, or the grape skins, which allows the wine to extract tannin from the skins rather than the oak making this wine more approachable in its youth.

### Tasting Notes

The nose is rich with clove and white pepper spice with underlying deep red cherry fruit aromas. The use of the submerged cap ferment has resulted in a wine which has soft silky tannins making this wine very approachable in its youth. The palate shows a lively red berry freshness with some good structure and a well rounded finish. This wine can be enjoyed young or carefully cellared until 2019.



### More information



– [www.reynekewines.co.za](http://www.reynekewines.co.za)



– [www.facebook.com/ReynekeWines](https://www.facebook.com/ReynekeWines)



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### Analysis

Alc %	RS g/l	TA g/l	VA g/l	Total SO2 Mg/l	Free SO2 Mg/l	pH
13.79	4.5	6.0	0.68	86	35	3.70