



## PHILIP ALBERT CABERNET SAUVIGNON 2014

The first Myburgh to farm at Joostenberg was Philipus Albertus Myburgh and 5-generations later his off-spring are still tilling the soil and acting as custodians of this little patch of earth.

This is the first release of Cabernet Sauvignon under this label and the grapes were sourced exclusively from Joostenberg vineyards. It's a classically styled Cabernet leaning towards the old world.



### VINEYARDS

Our vineyards lie on the south western edge of the Paarl region. The climate is Mediterranean - i.e. cold, wet winters and dry summers. Soils are a combination of decomposed granite and Malmesbury shale. In order to optimize the influence of terroir all of the vineyards are managed according to organic principles. These grapes were sourced from a 15 year old, dry-farmed vineyard.



### VINIFICATION

Grapes were hand-picked and de-stemmed. Fermentation occurred in small open-topped tanks with regular punch-downs. Maturation occurred in small, French-oak barrels for a period of 18 months (none of which were new barrels).



### VARIETIES

**Cabernet Sauvignon** 100%



### WINE ANALYSIS

<b>Alc:</b>	13.5%
<b>RS:</b>	1.6 g/l
<b>TA:</b>	5.7 g/l
<b>pH:</b>	3.68



### TASTING NOTES

Dominant cedar wood aromas and blackberry undertones immediately identify this wine as a Cabernet Sauvignon. The palate is in the classic mode i.e. medium bodied with a long finish, marked by elegant, dry tannins.

