

Bloemcool

HOU MOED

WINE STORY

AFTER ENDURING A 3 YEAR-LONG DROUGHT (AND COUNTING!) IN THE WESTERN CAPE, IT SEEMS FITTING THAT THE NAME GIVEN TO OUR STELLENBOSCH-BASED VINEYARD UPON WHICH THESE GRAPES ARE GROWN IS CALLED 'HOU MOED', MEANING 'KEEP THE FAITH' IN AFRIKAANS. YET, DESPITE THE TRYING CONDITIONS, THE VINES YIELDED GRAPES OF EXCEPTIONAL QUALITY - A TRUE TESTAMENT TO THE VALUE OF KEEPING HOU MOED.

WINEMAKING INFO

THE STELLENBOSCH GRAPES WERE HANDPICKED AND TRANSPORTED TO THE CELLAR EARLY IN THE MORNING. THE WINE WAS DESTEMMED AND LIGHTLY CRUSHED BEFORE FERMENTATION IN OPEN TOP WOODEN VATS. AFTER FERMENTATION THE WINE AGED IN 100% NEW FRENCH OAK BARRELS FOR 12 MONTHS AND THEN IT WAS RACKED AND AGED A FURTHER 12 MONTHS IN ANOTHER NEW FRENCH OAK BARREL (200% NEW OAK). ONLY 3 BARRELS WERE SELECTED FOR THEIR EXCEPTIONAL QUALITY AND EXPRESSIVE CLASSIC STELLENBOSCH CABERNET CHARACTER. RACKED AND LIGHTLY FILTERED ON THE WAY TO BOTTLING AND ALLOWED TO AGE FOR 2 YEARS IN BOTTLE BEFORE RELEASE.

TASTING NOTE

BRICK RED IN APPEARANCE AND A MEDLEY OF BERRIES, LIQUORICE AND TEA LEAVES ON THE NOSE, THIS REMARKABLY FULL-BODIED AND FRUIT EXPRESSIVE CABERNET SAUVIGNON IS ABLY SUPPORTED BY OAK NOTES. THE ROYAL, COMPLEX PALATE BRINGS FINE, RIPE TANNINS, MAKING THIS A VERY AGE-WORTHY WINE.

CULTIVAR

CABERNET SAUVIGNON

VINTAGE

2014

WINE OF ORIGIN

STELLENBOSCH

AMOUNT BOTTLED

797

BOTTLING DATE

22/09/2016

ANALYSIS

ALC	14,5
RS	2,9
PH	3,56
TA	6,1
VA	0,75

