

# Keermont

s t e l l e n b o s c h

## Cabernet Sauvignon 2014

The 2014 vintage is the maiden release of Cabernet Sauvignon from Keermont Vineyards. All the grapes come from our Cottage Lane Vineyard on the mid-slopes of the Helderberg. This vineyard is situated on the crest of a ridge (320m above sea level) so has aspects ranging from East through North to West. It is very exposed resulting in small vines with low yields. This has allowed us to make a relatively fine grained Cabernet, but the clay soils translate to a wine with power, tension and fresh acidity.

All grapes used in producing our wines are grown on Keermont Vineyards. Small parcels of grapes are specifically selected according to ripeness, harvested by hand and vinified separately. This process is carried out gently and naturally in open top fermenters using traditional methods only. This wine spent 22 months maturing in 225 Litre French oak barrels before being bottled by hand without filtration. We produced just 3654 bottles. The wine was bottle matured in the Keermont cellar for a further 18 months before release.

Tasting note: Rich crimson red colour. The nose is a complex mix of savoury notes: crushed herbs, violets, sandalwood, leather and some lovely bright red fruit. The palate is fine and yet powerful. Lush spicy red fruit is complimented by blueberry and bramble notes. Powerful tight-knit tannin and a very linear acidity afford the wine a long succulent finish. Drink 2017-2030.

### Maiden Vintage:

2014 Neal Martin (Wine Advocate) – 91 pts

Tim Atkin (MW) – 93 pts

### Vintage report:

The season's winter was generally mild, but became cold and wet towards spring time. Keermont experienced record rainfall and even snow on the mountains during August 2013. This allowed for good vine growth during the spring, but also increased the mildew pressure and resulted in an unusually large insect population. Fortunately neither of these had a major impact on our crop. Our soils stayed moist throughout the growing season thanks to moderate temperatures and we hardly had to irrigate at all before harvest. A series of heat waves in early February jolted us into harvest action. The vines, which had been very nurtured by all the moisture, suddenly started to show some signs of stress and we needed to pick quite a few of the blocks over a short period. The favourable growing conditions contributed to a healthy crop of 150 tons for Keermont Vineyards.

### Analysis

WINE	Alc %	pH	TA g/L	RS g/L	TSO <sub>2</sub> mg/L	VA g/L
Keermont Cabernet Sauvignon 2014 unofficial	15.0%	3.69	5.58	1.72	63	0.82

### Blocks

Block	Variety	Clones	Planted	Yield ton/Ha	% of blend
Cottage Lane 4	Cabernet Sauvignon	CS23&33/101-14	2006	3.5 ton/Ha	50%
Cottage Lane 5	Cabernet Sauvignon	CS338/101-14	2006	3.9 ton/Ha	50%

#### **KEERMONT VINEYARDS (PTY) LTD**

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