BLACK ELEPHANT VINTNERS & CO.

AMAZING GRACE

Wine: Amazing Grace Cabernet Sauvignon 2016

Wine of Origin: 100% Franschhoek

Bottling date: 03 March 2018

Production: 2800 x 750ml 150 x 1500ml

Technical Analysis:

Alcohol	Extract	Ph	TA	VA	FSO2	TSO2	RS
13.38%vol.	29.7g/l	3.66	5.80g/l	0.74g/l	35mg/l	91mg/	1.60g/l

Source of Grapes:

The fruit for our 2017 The Dark Side of The Vine Semillon was selected from a single vineyard planted in 1905 and growing in the Bo-Hoek area of the Franschhoek valley.

Harvest dates: 22-27 February 2016

Winemaking:

All our fruit were hand-picked and chilled in our cold-room overnight. The following day they are destemmed and transferred to 500kg fermentation bins for fermentation without crushing the berries. 30mg/l SO2 is added at this stage and no other chemical additions (acid, enzymes or tannins) made. The grape must is allowed to macerate for 3-4days before fermentation starts spontaneously. Fermentation lasts for 7-12days at a maximum of 28°C. To extract color, flavor and tannin from the grape skins the must is mixed by hand 3-4 times daily according to extract and tannin development. A short post ferment maceration is allowed to soften and focus tannins. At this stage the wine is drained and the skins pressed using our 1ton pneumatic press and transferred directly to barrel for malolactic fermentation and maturation. After completion of malolactic fermentation, the wine receives a racking to remove solids and a SO2 addition before being laid down for a 21month maturation period. At this stage the final blend is assembled and allowed to mature for a further 3months prior to bottling. The wine received a light filtration before bottling, decanting is recommended within the first 3-5 years.

Maturation:

24 months in French oak, 50% New

Tasting note:

Impressive, deep red colour. Rich intense nutty fruitcake nose with a mix of black and red wild berries. Some tobacco, smoke, toast and some cedar from the fine French oak. Big, intense palate with thick, broad tannins, though still quite fine. Long finish and loads of potential.

CHEERS!