

Cape Heights Cabernet Sauvignon



Producer: Made by Boutinot
Winemaker: Ryno Booysen
Country of Origin: South Africa
Region of Origin: Western Cape
Grapes: Cabernet Sauvignon 100%
ABV: 14.5%
Case Size: 6x75cl
Vintage: 2016
Suitable For: Vegetarians and Vegans
Closure Type: Screw Cap



The One-Liner

Wonderfully expressive Cabernet from the Cape's blowy Atlantic coast.

Tasting Note

This has lovely varietal expression - taut and leafy but also brambly, bright and succulent with that classically varietal crushed rock thing on the finish. Deliciously fresh and vibrant seaside Cab.

Producer Details

MADE BY BOUTINOT encompasses vineyards and cellars primarily in France, Italy, South Africa and England as well as long standing relationships with hundreds of winegrowers throughout other parts of the world e.g. Australia, New Zealand, Chile, Argentina, Spain and the USA. We craft our wines by both vinifying fruit from our own vineyards and by selecting and blending wine from partner growers. Our dedicated Product Managers (including two Masters of Wine) work hand in hand with our experienced and highly talented winemakers and blenders to bring our winemaking philosophy to life. It's their job to ensure all Made by Boutinot wines are crafted to match our stylistic ideals of how wine should taste and deliver our vision of high quality wines at every price point.

In The Vineyard

Sourced from vineyards that border the warm Wellington and Swartland regions. The vines are over 25 years old and this along with lower yields of 6-8 tonnes/ha all help to produce flavoursome, concentrated fruit.

In The Winery

The grapes for this Cabernet Sauvignon are sourced from vineyards that border the warm Swartland/Wellington area and also the Breede Rivier Valley. The vast variety of soils gives the final wine an interesting complexity. As the vines are over 25+ years old, lower yields help to deliver flavoursome, concentrated fruit and the berries are picked when fully phenologically ripe. The grapes are destemmed and crushed, with a slow start to fermentation at a low temperature 17C then gradually increasing after three days to 22 - 24C for full fermentation. Pump-over takes place twice daily to wet the cap and aerate the fermenting wine. Wine is fermented down to 5 g/litre residual sugar and pressed before being pumped back into stainless steel tanks. This ensures soft tannins and no-over extraction of any harsh tannins. Malo-lactic fermentation follows and the wine is kept on the

Food Recommendations

Grilled red meats and roast lamb.

lees untill bottling.

Awards & Press

2016 Vintage: Asia Wine Trophy Competition 2016 - Gold

2015 Vintage: IWSC 2015 - Bronze

2015 Vintage: Berliner 2016 - Gold