



BERGSIG

ESTATE • LANDGOED

SINCE 1843 SEDERT

Bergsig Cabernet Sauvignon 2019

Plum and red berry fruit



Tasting notes:

An elegant wine with a deep ruby colour, plum and red berry fruit with smoothly integrated tannins. Accessible now, but structured well enough for 4+ years ageing. Ideal wine to serve with roast meats, venison and matured cheese

Analysis:

Alc.: 13.85%

RS: 3.2 g/l

TA: 5.9g/l

pH: 3.44

Vinification:

Grapes were harvested during April 2019. Slow ripening during the cooler part of the season resulted in elegant, full ripe fruit and soft tannins. Fermented in open tanks with regular pump overs. Malolactic fermentation was completed in tank before 24 month maturation in 300 Litre barrels for a layered structure.

Terroir:

Mediterranean climate with annual rainfall of approximately 1000mm. The Estate is located on the upper slopes of the Breede River Valley at 240 – 350m above sea level. Cold winters with snow until late Spring, resulting in slow ripening. Harvest usually starts 2 – 3 weeks later than the rest of the country. Significant variation in diurnal temperature occurs in our region, with good sugar development during the warmer days while the drop in temperature at night preserves the balance of natural acids in the grapes. The soil is defined by a major geological fault, the Worcester Fault, which runs through the valley. Hills are composed of weathered sandstone and the valley floor is sedimented by a diversity of soil parent materials

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