



2014 Cabernet Sauvignon

Technical details:

Varietal:	100 % Cabernet Sauvignon
Alcohol:	14%
Total acidity:	5.5 g/l
pH:	3.6
Residual sugar:	1.7 g/l

Tasting notes:

After a few years break, we proudly release another Laibach Cabernet Sauvignon. It is a very small bottling of this noble grape varietal. The last bottling was the 2008 vintage and we thought that we will stop with a straight Stellenbosch Cab but some of the loyal supporters were not happy. The wine is a Simonsberg – Stellenbosch wine, all farmed organically on the Laibach farm. No irrigation is used and the grapes for this wine are from the younger vineyards. We treat every block and batch differently according to the vintage and the specific growing conditions. 2014 Was a big, lighter vintage and therefore this wine is also much softer and more approachable than some of our previous Cabs. Harvested by hand the grapes are destemmed and then carefully sorted on modern vibrating sorting tables before crushing. Each bunch treated individually to make sure than no green stems or unwanted berries end up in the fermentation vessels. Fermentation is done in 5 ton open top fermentation vessels and extraction of colour, flavour and tannin is done manually with regular punch downs. Total time on the skins is 8 – 10 days before pressing. Fermentations are mostly done by natural yeast and no finning agents or industrial yeast food is used in the winemaking. The wine is matured in French oak barrel for 12 – 14 months. For this wine no new barrels were used. It is a medium bodied wine with a lovely fresh red colour. Aromas of leather, black currant and some meaty notes are evident. The palate is juicy with extremely soft, almost slippery tannins. Lots of lovely berry flavours jumping around in a sip, well supported by a good structure and lingering aftertaste. A wine that is already very drinkable and a perfect example of vintage 2014. Enjoy!