

Wine & Vintage	Low	High	Ave & Price	Tasting Notes.	Extra notes
Impromptu				Christopher	Impromptu tasting of wines bought by Cellar rats
Vergelegen Reserve Cabernet Sauvignon 2009	13	15	14 R 330	Bright red brown. Dark red nose, treacle and meat. Lean light fruit entry, develops age and mintiness that follows the nose. Old with bitter finish, reasonable tannins with slightly shirt finish. Liquorice and meatiness. Second bottle opened for comparison was a bit better, less age and off flavours with nicer fruit flavours. Liquor City	94 Cabernet Sauvignon, 3% Merlot, 3% Cabernet Franc. Fermented in open and closed tanks. Malo fermentation in 100% new for 22 months. Alc 14.51 RS 3.2 PH 3.66 TA 5.8
Anthonij Rupert Optima 2013	15	16.5	16 R 215	Rich red deep but clear. Big red fruit nose with sweetness. Dark fruit entry, big tannins but not over powering. Reasonable balance although acid is a bit shy. Slightly bitter after taste with spicy finish. Wine cellar	Cabernet Franc with Merlot, Cabernet Sauvignon & Malbec from Darling & Franschoek. Top terroir selected for each cultivar. Cold soak, then ferment for 20 days. Malo in 225 new French barrels and 10000l wooden tanks. Varietals aged separately for 18 months then blended for further 6 months in barrel before a further 24 months maturation in barrel. Alc 14.5 RS PH TA
GS David Finlayson 2013	15.5	17	16.5 R 560	Deep dark black purple. Deep robust Christmas cake fruit, spice and marzipan nose. Big fruit entry but not too heavy. Follows the nose with big tannins. Minty and coffee finish with Christmas cake and nutmeg. Lovely long finish on a very substantial wine.	100% Cabernet Sauvignon, Edgebaston, Stellenbosch. Stainless steel ferment, maturation in 300l French oak barrels for 18 months, 100% new. Alc 15.15 RS 2.8 PH 3.67 TA 6.1
Stellenbosch Cabernet Sauvignon 2015	16	18	17 R 90	Dark red but clear. Red fruit nose, with some sour cherry. Light fruit entry, quite astringent but very fine and refined. Nice spicy finish, lean and restrained pleasant easy drinking. Good firm tannins, lingering long finish. Clean fruit.	100% Cabernet Sauvignon, Stellenbosch. 2 days cold soak, 10 days fermentation in open fermenters. Malo in barrel and maturation for 16 months in French oak. Alc 14.5 RS 3.07 PH 3.62 TA 5.84
Meerlust Rubicon 2014	16	18	17 R 380	Dark ruby red. Violets, cedar, earthy nose. Light fruit entry with cassis that follows the nose. Light on palate. Big tannin with good acid. Lovely fruit balance.	67% Cabernet Sauvignon, 14% Merlot, 12% Cabernet Franc, 7 % Petit Verdot, Stellenbosch. Extensive sorting, malo fermentation in barrel for 7 months. Total of 20 months in barrel, 67% new French Nevers. Alc 14.1 RS 2.2 PH 3.51 TA 5.91
Kleine Zalze Cabernet Sauvignon 2015	14	19	17.5 R 130	Rich ruby red. Rich ripe dark berry nose. Full mouth feel, fresh fruit, subtle tannins with refined acid structure. Lovely fresh structure with long full finish. Light and refined.	100% Cabernet Sauvignon, Stellenbosch, mostly from the estate. Various blocks separately harvested and vinified. Fermentation in combination of stainless steel and open top ferments with combination of pump downs and pump overs. 20 months in French oak 40% new, 30% second fill and 30 % third fill. Alc. 14.0 RS 3.1 PH 3.52 TA 6.4
Stellenbosch Reserve Ouhoofgebou 2013	16	17.5	17 R 150	Dark deep ruby inky red. Deep red fruit, pencil shaving with light spiciness on the nose. Fresh rich fruit entry. Light and elegant. Big acid, great tannins, white pepper, apparent sweetness on finish but lovely elegance. Dry tannins.	100% Cabernet Sauvignon, Stellenbosch, 50% Polkadraai, 50% Simonsberg. Stainless steel ferment, punch downs 4 times daily, over 7 days. Maceration for 14 days. Malo in barrel and maturation for 18 months in French oak, 30% new. Alc 14.65 RS 2.6 PH 3.65 TA 5.9