



### RESERVE MAGIA CABERNET SAUVIGNON

Formerly a Bordeaux blend led by Cabernet Sauvignon to now be produced exclusively from a single vineyard block grown in Franschhoek. Magia will now only be produced in vintages that are able to create magnificent wines. In the cellar, practices are minimal with a focus on producing completely focused and concentrated Cabernet Sauvignon. The Franschhoek appellation has a beautiful manner in expressing very strong cassis, sometimes buchu (a flowering plant indigenous to South Africa is strongly aromatic with a rue-like smell) notes on the final product. Maturation occurs in 100% new oak, 225L Bordeaux barrels with the final blend comprising a barrel selection.

The grapes are harvested at the end of February with perfect analysis. The grapes are bunch sorted and then machine sorted. No crushing takes place as they prefer the berries to be whole. The grapes are not cold soaked but rather pre cooled in 20kg crates at 5°C for 24 hours prior to processing. 15% of the juice is bled off saignée to concentrate the must. During ferment, the grapes are punched down on regular intervals at least 6 times a day. The wine is in contact with the skins for minimum of 14 days. To preserve the freshness of the wine, no extended skin contact was incurred.

At the completion of fermentation, the free run fraction is collected and transferred to 92% new oak for malolactic fermentation during which time the wines will rest on their lees without sulfur for 4 months. Afterwards, wines are racked, sulfured and matured in a combination of medium toasted new oak barrels for 17 months. The wines are racked only once during this period. The blend was compiled in September and only bottled in November. The time in tank allows natural settling so that no pre – filtration is required before bottling. Based on the tannin profile of the wine, no fining took place.

Cabernet Sauvignon | 750ml  
Single Vineyard – La Terra du Luc  
W.O. Franschhoek  
Western Cape • South Africa