



STONY BROOK VINEYARDS

GHOST GUM 2020

WINEMAKER'S NOTES

WINEMAKER: CRAIG M^CNAUGHT

The 2020 vintage was, for certain grape varieties, a great one in Franschhoek. Cabernet Sauvignon was luminary for Stony Brook, with our vineyards producing small, intensely concentrated berries. The bunches were harvested by hand at full ripeness, before being hand-sorted and cold macerated for 4 days. The individual berries were fermented in stainless steel, receiving four pumpovers a day. After pressing, the wine was transferred into 80% new French oak barriques, where spontaneous malolactic fermentation and a further 30 months of maturation took place.

TASTING NOTES

Generous amounts of brooding, dark berry fruit give way to secondary aromatics of cedar and cigarbox. The palate is surprisingly full and plush, with intense purity of fruit. A Cabernet filled with detail and precision that eases into a sustained finish of bright acidity and savoury tannins. Age for up to 18 years from vintage.

ANALYSIS

Alcohol:	14.9 %
Sugar:	2.4 g/l
Acidity:	5.7 g/l
pH:	3.64

