



*Vivat crescat floreat*

# TEDDYHALL

## Nico Theunissen Cabernet Sauvignon

**main variety** Cabernet Sauvignon **vintage** 2016 **analysis** alc: 14.5 | ph: 3.42 | rs: 2.0 | ta: 5.8  
**type** red **producer** Teddy Hall Wines **style** dry **winemaker** Teddy Hall  
**wine of origin** Stellenbosch

### tasting notes

A pure and seductive bouquet with an irresistible cocktail of black and red fruit, flanked by hints of black olive and pencil lead. The palate is underpinned by fine tannin matched with well-judged acidity. This is quintessential Stellenbosch Cabernet with that unmistakable aristocratic finish.

### food suggestions

Nico Theunissen can be enjoyed with a variety of foods but will show its best with red meat or with lamb.

### vineyard

The vines which yielded the fruit for this wine were planted in 2000, on broken shale soils in a prime part of Stellenbosch. An average of 6.3 tons of fruit per hectare was harvested off the trellised and drip-irrigated vines.

### cellar

Small open fermenter was used, inoculation was with a red wine yeast on the second day. The cap of fermenting grapes was punched down three times per day. After seven days of skin contact it was pressed and then pumped into tank where it underwent malolactic fermentation. The next step in the process was to transfer it into new and second -fill barrels for between 16 and 18 months of maturation.

