

MURATIE

s t e l l e n b o s c h



Muratie Cabernet Sauvignon 2002

Faith, hope, charity, purity.



MARTIN'S STORY

Martin Melck, owned Muratie from 1763 to 1781. A mercenary from Prussia who acquired immense wealth at the Cape, primarily through marriage, he was also a devout Lutheran who felt so aggrieved that members of his faith were forbidden to form a congregation that he built a 'schuilkerk' (hidden church) alongside his own home in Cape Town. His greatest hope was that Lutherans would one day be able to worship openly – and indeed this came to pass one year before his death. His greatest love, though, was for his daughter, Anna Catherina, for whom he bought Muratie.

VINEYARD

The Muratie Cabernet Sauvignon was made from three different blocks on the estate. The vines were planted in 1993 and 1998. All the vineyards are North West facing and at an elevation of 260m above sea level. The root stocks are Richter 101 and 114.

VINIFICATION

The grapes were handpicked yielding 6 tons per hectare. They were then crushed, destalked and pumped into a combination of stainless steel and open fermenters. A controlled fermentation was ensured and regular pump-overs and punch-downs were done. Matured in 10% new French Oak for 20 months. The fruit, tannin structure and fine acidity indicate a wine of balance and finesse reflective of the Simonsberg terroir.

WINEMAKER'S COMMENTS

Anna Catherina's second name means 'purity', a virtue Melck valued, and one that this Simonsberg Stellenbosch Cabernet Sauvignon seeks to express with its concentrated dark fruit (black cherries, berries and plums) underscored by fresh acidity and framed by cedar wood and spice from 20 months in French oak (10% new). Sourced from three different blocks on the estate, it's opulent yet polished, a wine of integration, balance and great length, true to its terroir just as Melck stayed true to his beliefs. Best paired with slow-braised ox cheek, beef and venison dishes, especially when cooked in red wine, accompanied with earthy vegetables such as beetroot, carrot and Portobello mushrooms.

