

BY OFFICIAL GRANT OF
SIMON VAN DER STEL



GOVERNOR OF THE
CAPE OF GOOD HOPE

MURATIE

stellenbosch



Martin Melck Cabernet Sauvignon 2017

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 260 m 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 18 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 18 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.

ANALYSIS

Alcohol	14.27 %
Residual Sugar	3.5 g/l
Total acid	5.5 g/l
pH	3.57