

By The Waters African Trade

Hermanuspietersfontein

KAT MET DIE HOUTBEEN 2021



100% STONE & STEEL % ALCOHOL CONTENT



ALCOHOL CONTENT

12,63% Vol.



VINEYARDS & SOIL

A fuller style Sauvignon blanc that ferments and ages in oak for 10-12 months depending on the vintage. We use old (80%) and new (20%) French oak pigeons (500L). Certain leaner vintages might contain a smidgeon of Semillon to broaden the texture and palate. The earlier vintages are more in a linear style and will start to showcase some tertiary flavors, where the younger vintages will have elegant aromas of exotic fruit (starfruit, dragon fruit), undertones of tropical aromas (passionfruit and ripe pineapple) and yellow fruit (peaches). On the palate we strive to create a fine balance between elegant and well-rounded wine, supported by crisp freshness, good length supported by minerality at the end. These wines will age for 7 years and beyond, provided stored under optimum conditions



AGING POTENTIAL

7 years and beyond, provided stored under optimum conditions



MATURATION BEFORE RELEASE

- 76 months in tank
- 3 months in bottle



By The Waters African Trade

Hermanuspietersfontein

SWARTSKAAP 2018



100% STONE & STEEL



**ALCOHOL
CONTENT**

14,42% Vol.



**VINEYARDS
& SOIL**

Our iconic Cabernet franc! This wine is the heart and soul of who we are and what we do...no surprise that this vineyard is planted in the "heart" of our property! As a single varietal wine, Cabernet franc poses a great challenge both in the vineyard and the cellar due to its robust nature. The wine ages in old (50%) and new (50%) French oak barrique (50%) and pigeons (50%) for a 24month period. Post bottling, we then cellar the wine for a further 24months before the wines is released into the market. Our aim is to be meticulous creating something that will not just please but hopefully shift boundaries. On the palate this wine embodies our wine philosophy comprising of BALANCE, ELEGANCE, FRESHNESS, DRINKABILITY, LONGIVETY! These wines will age for 10years and beyond, provided stored under optimum conditions



**AGING
POTENTIAL**

10 years and beyond,
provided stored under
optimum conditions



**MATURATION
BEFORE
RELEASE**

24 months



By The Waters African Trade

Hermanuspietersfontein

KLEINBOET 2019



100% STONE & STEEL



**ALCOHOL
CONTENT**

13,15% Vol.



**VINEYARDS
& SOIL**

Our “baby Bordeaux blend” is dominated by Cabernet Sauvignon and comprises of all five Bordeaux varietals (Merlot, Petit Verdot, Cabernet franc and Malbec). We finalize the blend before the wine goes into French oak (Foudres - 6000L wooden vats; 1 st , 2 nd and 3rd fill barriques - 225Ls). This ensures a beautiful “marriage” between the different varietals over a 24month period in oak. Post bottling, we then cellar the wine for a further 12-18months before the wines is released into the market. Our aim is to create a wine that showcases bright red and purple fruit such as raspberries and blueberries; savory notes; dried herbs (organum and rosemary) On the palate this wine presents a generous offering from entrance to finish; supple and full without over-saturating the palate with tannin; persistent with good length.



**AGING
POTENTIAL**

5 years and beyond,
provided stored under
optimum conditions



**MATURATION
BEFORE
RELEASE**

12-18 months

