

THE MIRA SERIES

Five varietals reflect a true sense of place and a cosmic connectedness with the Mira binary star.



THE MIRA CABERNET SAUVIGNON 2018

The Helderberg Annandale pocket of wine farms form part of the Golden Triangle, an area well-known for noble grape varietals, especially Cabernet Sauvignon.

Our Cabernet Sauvignon vines are planted on the warmer, lower slopes of the Estate.
A wine of poise, possessed with real elegance and polished tannins.

ORIGIN	Helderberg, Stellenbosch
ASPECT	North & North-East facing slopes
SOIL	Decomposed granite – Oakleaf, Tukulu
ALTITUDE	300 – 400 m above sea level
PROXIMITY TO THE OCEAN	9 km from False Bay
VINTAGE CONDITIONS	Leaf fall occurred later than usual which allowed good reserves to build up in the vines. The similarly delayed onset of Winter allowed for good cold unit accumulation. Rainfall was the lowest to date. Days were warm and nights cool. Budding occurred later and flowering was uniform. A dry, warm season resulted in compact berries with some supplementary irrigation necessary. A cooler February allowed for even ripening. An abundant vintage of exceptional quality.
MATURATION	18 months in French oak barrels, 50% new
OPTIMUM SERVING TEMPERATURE	17 – 18 °C

TASTING NOTES

COLOUR	Deep ruby red
NOSE	Primary dark fruit profile dominates the aromas of this wine, while dark chocolate cacao adds creamy richness. Refreshing herbal notes and graphite to cigar box, earthy aromas provide the backbone to this clean, fresh and charming nose with floral notes of wild jasmine and savoury dried olive.
PALATE	Remarkably composed and polished with notes of cassis, black cherry and pencil shavings followed by a full-bodied, elegant yet savoury palate with well balanced acidity. This wine has a fine silky structure and a creamy texture with a hint of savoury black olive contributing nicely to the flavour spectrum. It has concentration with a touch of fresh tobacco leaf and moreish truffle and a long, mouth-watering close.
GRAPE VARIETY	Cabernet Sauvignon
WINE ANALYSIS	Alcohol: 14.0 % RS: 2.77 g/litre TA: 6.06 g/litre pH: 3.39