

THE AHRENS FAMILY

stellenbosch

SEVENTY^{Nº}S

2023

CLASSIC SOUTHERN STELLENBOSCH STYLE RED.

ALL MY WINES ARE ADDRESS SPECIFIC, FROM A UNIQUE TERROIR OR APPELLATION AS THE FRENCH CALL IT.

THIS IS A CLASSIC RED FROM THE SOUTHERN TERROIR OF STELLENBOSCH.

IT'S A BLEND OF CABERNET SAUVIGNON, CABERNET FRANC AND MERLOT. THE AIM OF THIS WINE IS TO PRODUCE A WINE THAT DEFINES THE SOUTHERN SIDE OF STELLENBOSCH, AND HOPEFULLY IN FUTURE BECOMES PART OF THE IDENTITY STYLE OF THIS SPECIAL PART OF THE STELLENBOSCH WINE REGION.

LABEL ART – WE DECIDED TO CHANGE OUR LABELS FOR THE 2022 VINTAGE AND FORESEEABLE FUTURE.

WE STARTED OUR WINERY IN 2008 WITH “BLANK” LABELS SIGNIFYING A CLEAN PAGE OF NEW BEGINNINGS TO COMMUNICATE ADDRESS AS THE IDENTITY OF A WINE RATHER THAN A GRAPE VARIETAL. IN 2016 WE MOVED TO USING ART PIECES ON OUR LABELS DONE BY WELL-KNOWN ARTISTS OF SOUTH AFRICA. EACH ARTWORK REPRESENTED A UNIQUE EXPRESSION OF EACH WINE.

WE DID THAT FROM 2016 TO 2021 AND ACCUMULATED MANY AMAZING ART PIECES DURING THAT TIME.

OUR NEW LOOK COMMUNICATES OUR “CLEAN” AND MINIMALISTIC APPROACH TO HOW WE MAKE OUR WINES.

THE SMALL INTRINSIC DETAILS IN OUR DESIGNS SYMBOLIZE OUR ATTENTION TO SMALL, YET VERY IMPOTENT DETAILS IN OUR MINIMAL INTERVENTION WINEMAKING STYLE.

TECHNICAL DETAILS:

INTENSE SORTING PRIOR TO DESTEMMING. OPEN TOP NATURAL FERMENTATION. ONE DAILY PUNCH-DOWN

AND PROLONGED POST-FERMENT SKIN CONTACT UNDER CO₂ PROTECTION.

15-18 MONTHS PARTIALLY IN 300L FRENCH OAK BARRELS(NEW AND OLDER UP TO 5 YEARS)

& POST BLENDING IN 1300L FRENCH OAK Foudre.



VINEYARDS : OLDER VINEYARDS IN THE SOUTHERN PART OF THE STELLENBOSCH.

SOIL : DECOMPOSED QUATERNARY QUARTZ/SHALE/ IRON RICH GRAVEL

GRAPES : ±40% CABERNET SAUVIGNON, ±30% CABERNET FRANC & ±30% MERLOT.

ALCOHOL : 14.0% BY VOL

RESIDUAL SUGAR : 2.0 G/L

PH : 3.59

TOTAL ACIDITY : 5.3 G/L

TOTAL SULPHITES : ±80 PPM AT BOTTLING

TOTAL PRODUCTION : 1848 x 750ML / 50 x 1500ML / 12 x 3000ML

Ahrens
EST. 2008