

# THE AHRENS FAMILY

## seventy

~ W.O. STELLENBOSCH ~

2020

CLASSIC STELLENBOSCH OLD STYLE RED.

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

THIS IS A CLASSIC 1970'S ERA STYLE RED FROM THE BOTTELARY WARD IN STELLENBOSCH.

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

LABEL ART – THE SEVENTY LABEL IS INTENSE AS THIS WINE IS ALWAYS A MOUTHFUL OF FLAVOUR & TEXTURE! THE BRUSH STROKES SHOW THIS INTENSITY IN AN ABSTRACT MANNER OF HOW THE UNDERLYING DARK BLUE FLAVOUR PROFILE OF THE CABERNET SAUVIGNON BLENDS OVER TIME WITH THE DARK RED CABERNET FRANC AND THE LIGHTER RED FRUIT AND THE OLD BUSH-VINE CINSULT. THE COMBINATION FORMS A HARMONIOUS DEEP DARK RED WITH SOFT COMBINED TANNINS.

### TECHNICAL DETAILS:

INTENSE SORTING PRIOR TO DESTEMMING WITH 50% SELECTIVE WHOLE BUNCH ON THE CINSULT COMPONENT ONLY. OPEN TOP NATURAL FERMENTATION. ONE DAILY PUNCH-DOWN AND PROLONGED POST-FERMENT SKIN CONTACT UNDER CO<sub>2</sub> PROTECTION.

15-18 MONTHS PARTIALLY IN 300L FRENCH OAK BARRELS(NEW AND OLDER UP TO 5 YEARS)  
& POST BLENDING IN 1900L FRENCH OAK Foudre.

VINEYARDS : FOUR OLDER VINEYARDS IN THE NORTHERN PART OF THE BOTTELARY HILLS IN STELLENBOSCH.

SOIL : DECOMPOSED GRANITES

GRAPES : ±65% CABERNET SAUVIGNON,  
±25% CABERNET FRANC &  
±10% CINSULT

ALCOHOL : 14.5% BY VOL

RESIDUAL SUGAR : 2.6 G/L

PH : 3.45

TOTAL ACIDITY : 6.0 G/L

TOTAL SULPHITES : ±80 PPM AT BOTTLING

TOTAL PRODUCTION : 2093 x 750ML / 50 x 1500ML



*Ahrens*  
EST. 2008