TRIBUTE TO

Cecil

THE HWANGE LION

2003-2015
Help us conserve wild lions by remembering Cecil

Stellenrust Wine Estate proudly presents Cecil Cabernet Sauvignon 2010, which is being launched to ensure the legacy of one magnificent lion. Funds raised will be used in conservation efforts for wild African lions (Panthera leo) across Southern Africa. We are seeking support from people who care about our natural heritage by purchasing this superior vintage Cabernet Sauvignon. This wine has been generously donated by Stellenrust Wine Estate. SATIB Conservation Trust (www.satibtrust.com) in collaboration with PANTHERA, the global wild cat conservation organization, will use all proceeds to fund approved lion conservation projects in Southern Africa, which are backed by sound scientific research.

General information from the wine master: Tertius Boshoff

The tribute to Cecil is one of very few Cabernet Sauvignon’s still made of grapes harvested from bush vine and honours the majestic King of the Lions from the heart of the King of the Grapes, Cabernet Sauvignon, in Stellenbosch.

In the vineyards:
Grapes for this wine are harvested from extremely old bushvine. The soil type is a combination of red clay and decomposed granite and the vineyards follow an east to west planting pattern. Bush vine is a very traditional way of growing grapes in South Africa where the grapes mature and ripen in the shade of the bush. Very few Cabernet Sauvignon vineyards are still grown as bush vine as it reduces yield but also slows the ripening of the grapes.

In the cellar:
Grapes are picked between 25 and 26 Balling. It is destemmed, crushed and allowed skin contact through cold maceration for 2 days. Thereafter wild yeast fermentation takes place in open concrete tanks. The cap is manually punched down every 2-6 hours over a period of slow fermentation. After fermentation has finished an additional 2 days post-fermentation skin maceration is allowed. Normal skin contact time is just over two weeks. The wine is then preserved and matured for 24-36 months in small new French oak barrels.

Tasting notes:
This wine offers blackcurrant, berry and black cherry flavours with an undertone of mint and mocha, well rounded with elegant tannins. Bottle maturation will be rewarding.

Technical Analysis:
Alcohol: 14%      pH: 3.50      Total Acidity: 6.2g/L          RS: 2.8g/L

Ratings:
Platter Wine Guide Taster and Winemag.co.za - Editor - Christian Eedes scored the 2009 vintage 93/100 points.

How to order:
To order and by so doing, make a donation to SATIB Conservation Trust who support efforts in lion conservation, contact Brian Courtenay – Chairman of SCT, by email: elephant@satib.co.za. Cases of wine will be delivered by DHL Worldwide couriers, all orders in excess of two cases will be despatched directly from Stellenrust Wine Estate. A case of Cecil Cab Sauvignon consists of 6 bottles (750ml). This offer is limited, while stocks last! All local donations are tax deductible, and a section 18a invoice will be provided to the donor.

Closing Comment:
Help us conserve these magnificent animals and enjoy a glass or two of one of Africa’s finest, Cecil Cabernet Sauvignon 2010, brought to you by Stellenrust Wine Estate, “who we sincerely thank for their generous donation to SCT and Lion conservation. Brian Courtenay – Chairman”. Satib Conservation Trust - Email: elephant@satib.co.za

Primary beneficiary is:

Additional lion conservation beneficiaries: