



Cabernet Sauvignon 2021

Origin: Coastal Region

Grapes: 100% Cabernet Sauvignon

Method of Production: Harvested in the cool early hours of the morning, half of the grapes were transferred “whole berry” to traditional open-top fermenters and the remaining half to stainless steel tank for fermentation. Pump-overs were used to extract as much colour and flavour as possible during the first two-thirds of fermentation. This ensures that only fine, delicate tannins are extracted without any excessive astringency. After fermentation, the wine was separated from the skins using gravity to preserve freshness in the wine and went through malolactic fermentation in stainless steel tanks. The wine was aged in 2nd and 3rd fill 300L French oak barrels for 12 months.

Tasting notes: A soft and elegant wine with a nose of fynbos, blueberries, and black cherries. On the palate the wine delivers lithe berry flavours, with a hint of tobacco and dried herbs on the finish. The natural acidity and elegant tannin structure will allow maturation over the next 3-5 years. Enjoy this wine on its own or pair with grilled lamb. For a vegetable alternative enjoy with hearty mushroom dishes, and chargrilled winter vegetables flavoured with rosemary.

Analysis:

Alcohol: 14.0 %Volume

Residual Sugar: 3.3 g/liter

Total Acidity: 5.7 g/liter

pH: 3.5

