



Cabernet Sauvignon

2019

Origin: Wine of origin Stellenbosch

Wards: Jonkershoek, Firgrove, Raithby, Simonsberg, Helderberg

Blend: 100% Cabernet Sauvignon

Maturation: 22 months in French oak barrels. 25 % new oak.

Viticulture: The fruit for this wine is sourced from selected vineyard sites within

Stellenbosch. The conscientiously considered mixture of cool gravelly slopes facing False Bay and rich red granitic soils around Stellenbosch ensure a

beautiful balance of aromas and flavours in the final wine.

Winemaking: Once harvested, the grapes are bunch sorted and pumped into open-top

fermenters. Here, Christo and the winemaking team vinify each vineyard block separately, allowing the unique characteristics and flavours of each block to develop. After a year of ageing, the final blend is made, and the wine spends a further year in oak before release. The result is a Cabernet Sauvignon that brims with complexity thanks to the blended fruit from diverse terroir. It can be

enjoyed young or will benefit beautifully from cellaring.

Tasting Notes: Aromas of cherries, plums and blackcurrants are well integrated with

undertones of fresh herbs, cedar and a hint of nutmeg. Granular tannins create

grip and freshness on the structured palate and follow through to a long lingering finish with juicy soft fruit. A classic Stellenbosch Cabernet.

Analysis:

sis: Alc 14.21 % pH TA 3.72 5.3 g/l

RS 1.8 g/l (Dry)

• Tim Atkin - 93

• Platter - 4½ Stars