



Cabernet Sauvignon

2023

Origin: Stellenbosch

Wards: Simonsberg-Stellenbosch, Helderberg Mountain, Helderberg Coastal

Blend: 100% Cabernet Sauvignon

Maturation: 22 months in 225L French oak barrels. 13 % 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.

Tasting Notes: Deep garnet in colour.

Inviting aromas of blackberry, cherry and fresh plums with hints of spearmint and cassis. The palate shows sweet fruit on entry followed by a delicious red and black fruit pastilles complexity. Firm tannins and balanced acidity assist in creating an appetising mid-bodied mouthfeel. A long and lingering finish is complemented with hints of plum, black

cherry and cedar. A classic Stellenbosch Cabernet Sauvignon.

Analysis:

Alc 14.61% pH 3.71 TA 5.8 g/l

RS 1.0 g/l