



Bottle barcode (750ml): 6009638240265
Case barcode (6 x 750ml): 8711709515239



RESERVE

CABERNET SAUVIGNON 2023

The inspiration behind the Reserve range is to create wines that are more complex in style. Subtle use of oak plays an important role in adding complexity. These wines are best enjoyed with food, but good fruit / oak balance means they will also surprise on their own.

ORIGIN: Stellenbosch (Helderberg)

VARIETIES: 100% Cabernet Sauvignon

VINEYARD: Vines are drip-irrigated to ensure optimal ripening and trained on the 5-wire Perold trellis system. Planted in soil consisting of weathered granites on clay, the vines are situated on north facing slopes. The nearby Atlantic Ocean (False Bay) has an additional cooling effect on the vineyards during the ripening season.

GROWING SEASON AND HARVEST: Stellenbosch had another good winter with sufficient rain and cold for the vines to rest and build up reserves before the start of bud towards September. Cool and mild weather conditions prevailed until end Feb, which pushed the start of harvest out by 14 days to the norm. Vineyard stresses were minimal and fewer irrigation cycles were needed. End of Feb and through Apr there were a few hot spells broken up by cool days in between. These conditions led to cultivars ripen on their own time. Harvest only finished mid-April and crop yields were normal with the later varieties (Cab/Shiraz) down by 20%. Wine quality was very good overall.

VINIFICATION: Grapes were harvested around end-March from two different clones. Berries were crushed and cold-soaked for about 48hrs and then inoculated with selected yeast to bring out the best of the variety. Fermented in stainless steel tanks with pump-overs (aeration) every 4 hours to extract flavour and colour from must. Fermentation takes about 5 days at temperatures between 24-28°C. The wine was matured in older 300L French Oak barrels for 12 months.

TASTING NOTES: The wine has a deep, dark, ruby red colour with classic blackcurrant, blue berry and cedar nuances on the nose. The palate is filled with plush cassis fruit and dark chocolate-dipped cherry. A full-bodied wine with smooth tannin structure that can be enjoyed now but also improve with further bottle maturation.

SERVING: Serve the wine @ 15-18 degrees Celsius, enjoy with charred grilled burgers or pasta in a rich creamy sauce.

ANALYSIS:

Alc.: 14.70%

RS: 2.9 g/L

TA: 6.0 g/L

PH: 3.59

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