



Cabernet Sauvignon 2021

Wine of Origin:

Coastal region

Viticulture:

The grapes for this wine were sourced from selected parcels of fruit from across the Coastal Region. The Spring of 2020 was marked by frequent cold fronts, delaying bud burst by 5-7 days. Temperatures remained moderate during the summer, resulting in a two-week delay in the start of the harvest compared to preceding vintages. The viticultural and winemaking team had to wait patiently for the grapes to reach phenolic ripeness. The prolonged ripening meant the grapes had an intense concentration of flavours at harvest time, promising great wines with excellent ageing potential.

Vinification:

All grapes were harvested early in the morning. Half of the wine was fermented in traditional open-top fermenters and the rest in stainless steel tanks. A combination of punch-downs and pump-overs were used to extract as much colour and tannin as possible during the first two-thirds of fermentation. This practice ensures that only fine, delicate tannins are extracted without any excessive astringency. After complete alcoholic fermentation, the wine was separated from the skins using gravity to preserve freshness and flavour in the wine and went through malolactic fermentation in stainless steel tanks. The wine was aged 2nd and 3rd fill 300L French oak barrels for 12 months.

Winemaker's Note:

This Cabernet shows lots of ripe red berries and dried tobacco leaf with a hint of graphite on the bouquet. The juicy palate is supported by just enough graphite to provide the typical powerful Cabernet "backbone". These supple tannins round out the mouthfeel with subtle flavours reminiscent of cedar and blackcurrant on the finish. A fun and easy drinking wine to be enjoyed on its own or with friends over a great meal and will reward careful cellaring for the next 2 to 3 years.

Analysis:

Alc - 14%vol RS – 4.4/l TA – 5.7g/l pH – 3.68

