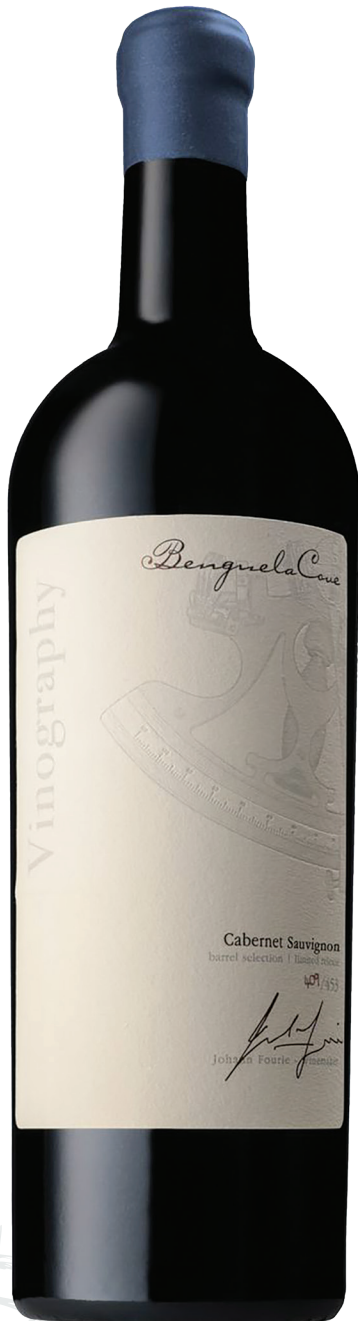


100%  
ESTATE GROWN



## IN THE VINEYARDS

Capitalising on the natural water masses that surround the estate, ensuring a temperate cool climate, cabernet sauvignon is due to shine on our Walker Bay Estate. The vineyards are situated on the shores of the lagoon which runs down towards the cold Atlantic Ocean. Meticulous care was given to the canopy management, allowing bunches to soak up the cool afternoon sun.

**Slope:** North-westerly facing vineyards | **Soil:** weathered shale | **Clone:** CS 46



## CHARACTER

Cab is King they say and a cool climate wine region carries that crown with flair. Assertively Cabernet Sauvignon with that quintessential aroma of blackcurrant, dried herbs, fynbos, aniseed, and hints of leather. A seamless balance between fruit and acidity backed with polished tannins - ensuring you take notice of the finesse this Cab brings to the table.



## PERSONALITY

Ripe red fruits on the nose that follows through on the palate. Sweet notes of violets and hints of dried vanilla pods with nuances of tobacco and dried tomato leaves adding to the layers of complexity of this elegant wine. The robust structure and expressive nose is balanced by well-integrated tannins and lasting finish.



## WINE ANALYSIS

**Alc:** 14.5% | **pH:** 3.34  
**TA:** 6.5 g/l | **RS:** 4 g/l



## IN THE CELLAR

Harvested at optimal ripeness, the grapes were cooled overnight followed by both bunch and berry sorting the next morning. After three days of cold maceration, the juice was allowed to warm up to 16°C. To gently produce an elegant style with delicate fruit nuances, a combination of whole and crushed berry fermentation was performed. Alcoholic fermentation lasted eight days with gentle pump overs to encourage flavour and colour extraction. Pressed off the skins, after a 14-day extended post fermentation maceration, the wine was settled in the tank and transferred to the barrel for malolactic fermentation and maturation.

**Maturation:** 20 months;  
**Oak:** 300L French oak, 40% new  
**Production:** 16 Barrels



## BEST TO ENJOY

This wine will still shine 8 - 10 years from its vintage, developing richer layers as those cool notes start to dissipate. Play with pickles to complement the richness or fresh herbs to add freshness.

**Serving temperature:** 14 - 16°C

**Osso Bucco | Oxtail Ragù  
Chocolate Fondant**

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Reminiscent of its origin in Bordeaux,  
Cabernet Sauvignon has certainly found its second home in the Walker Bay.



Cellar Master, Johann Fourie

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