

· CAPE GARDEN ·

CABERNET SAUVIGNON 2020

Exquisite wines that bring to life the regional diversity of an area that is home to the smallest and most varied floral kingdom in the world, Fynbos. Hidden within these secret leafy biomes are intriguing endemic creatures waiting to be discovered. The same unique climatic and geographic features that create this myriad of natural flora and fauna wonders, define wines that epitomise the best characteristics of each region.

This collection is created in tribute to all that makes the Cape special – offering exceptional provenance and a tantalising journey through the region in a glass.

THE VINTAGE

Stellenbosch had good winter rains in the winter of 2019 and this was followed by fine ripening conditions. 2020 is considered a vintage of exceptional quality.

THE VINEYARDS

Stellenbosch is world-renowned for Cabernet Sauvignon and Cabernet Sauvignon is the leading variety grown in Stellenbosch. The vines are cultivated among a landscape of natural splendour, where the conservation ethos of local wine farmers is well known. Floral beauties as varied as the Helderberg Painted Lady lily and the spikey Conebush are visited by the abundant birdlife, amongst them the breath-taking emerald green Malachite Sunbird. Fynbos character is found in Stellenbosch Cabernet Sauvignon wines from vineyards in the Helderberg area, especially those situated on cooler slopes.

Grapes were grown on the north facing slopes of the Helderberg, where they benefit from an abundance of sunshine and the proximity to False Bay, which ensures cool air to regulate the temperature. In the industry this is called “cool sunshine” and modulates ripening speed, ensuring optimal ripening and flavour development. The decomposed granite soils are another benefit to the Stellenbosch terroir, delivering consistent quality grapes year after year.

THE WINEMAKING

Grapes were hand-picked, fermented in stainless steel, and pumped over six times a day until they reached 10° Balling. Thereafter, a single daily pump-over was conducted, followed by fermentation and extended skin contact for 21 days. After tank fermentation, the wine was matured in barrels 60% new and the remainder 2nd, 3rd and 4th fill in equal percentages. The wine was racked once after malolactic fermentation was completed, and then matured in barrels for 18 months.

TASTING NOTES

Power is cloaked in elegance, with firm tannins making for a commanding presence which leads to juicy succulence. Oozing dark berry and plum, the well-integrated oak ensures the wine has a velvety plushness. A wine for thoughtful sipping, or as an ideal partner to grilled meat, hearty stews and strong hard cheeses.

TECHNICAL DATA

Alcohol Volume	Residual Sugar
14.59	1.79
pH	Total Acidity
3.65	6.00

*Pick your perfect bouquet,
delight in wines of colour.*

