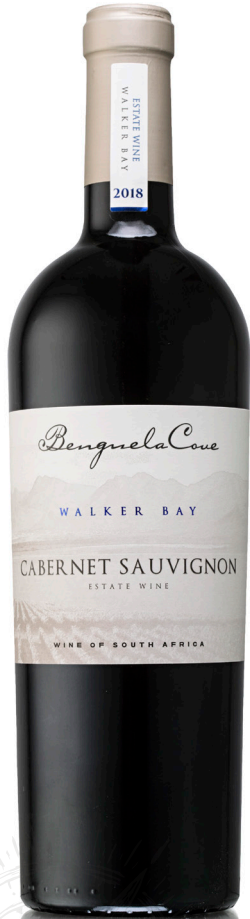


100%
ESTATE GROWN



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: Clay and iron laterites | 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 aromas of dried herbs, salty liquorice, robust dark fruit and astute tannins. The broody fruit is elevated by a youthful acidity that adds to its power with sour cherry and a silky texture that trails behind.

PERSONALITY

Expressive fruit anchors the wine in the New World but the restraint and smart use of oak adds that elegant and sophisticated old world charm. Great concentration and palate weight is indicative of the attention to detail from start to finish, a wine made to go the distance.

Alc: 14.18 % | pH: 3.58
TA: 5.8 g/l | RS: 3.06 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 prod 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.

Maturation: 20 months | Oak: 300L French oak, 40% new | Production: 7 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.

Serving temperature: 14 - 16 C

Osso bucco | Oxtail ragu | Chocolate fondant

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

~ Cellar Master, Johann Fourie

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