

HERITAGE RANGE

Carl Everson Cape Blend 2022

CULTIVAR

35% Cabernet Sauvignon, 30% Pinotage, 26% Carignan, 9% Cinsault

WINEMAKER'S NOTE

Crafted from the finest, hand-selected grapes on the estate, this is our flagship red—and it wears the title well. The 2022 vintage bursts with bold aromas of blackcurrant, cherry, and mulberry, wrapped in a gentle layer of pepper spice. Barrel ageing adds a hint of toasted nuttiness for extra depth. On the palate, it strikes that sweet spot between structure and drinkability: medium-bodied, refreshingly zippy, and beautifully dry on the finish. Thanks to Carignan and Cinsault, there's a fresh energy that keeps every sip bright, balanced, and oh-so moreish.

PAIRS WELL WITH

Fillet of beef | Braai vleis | Lamb shank | Italian cuisine

OUR OAK PHILOSOPHY

When it comes to oak, we believe in balance over boldness. For this blend, the Cabernet Sauvignon gets the VIP treatment in new French oak, while the other varietals age gracefully in 3rd, 4th — and even older — fill 300L French barrels. All told, the wine spends 18 months in oak, followed by another 8 months in bottle before release.

In the Carl Everson range, our goal is always the same: complexity, elegance, and serious drinkability. So rather than letting the oak steal the spotlight, we let the fruit lead the way — with just enough barrel influence to bring polish and depth, never overwhelm. Think structure and subtlety, not heaviness.

WHO WAS CARL EVERSON

Carl Everson was the visionary 4th generation farmer at Opstal Estate. This wine is a tribute to him and his beloved Chevy C10.

ANALYSIS

Alcohol % (V/V)	13.72
Residual Sugar (g/l)	2.9
Total Acidity (g/l)	5.4
pH	3.62

VINTAGE AWARDS

2025 Platter's	4.5*
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