

# Cellar Selection Cabernet Sauvignon 2019 6x75cl

## Winemaker Notes

This Cabernet shows lots of red fruit and crushed herbs on the bouquet. The palate follows the ripe cranberries and just enough tannin to give the typical Cabernet 'backbone'. The juicy mid-palate leaves the mouth watering for another sip.

## Vineyard

The grapes for this wine were sourced from selected parcels of fruit from across the Western Cape.

## Winemaking

All grapes were harvested early in the morning. Half of the wine was fermented in traditional open fermenters and the other half in stainless steel tanks. We used a combination of punch downs and pump overs and introduced a lot of oxygen into the fermenting wine. Tannins were extracted at the beginning of fermentation and finished with gentle and short 'pump overs' not to over extract the wine. Gravity was used to separate the wine from the skins after fermentation and went through malolactic fermentation in stainless steel tanks. The wine was aged in 300L French oak barrels for 12 months

## Vintage

After the hat-trick of dry winter seasons (2015-2017) unfortunately 2018 proved to be not much different but was better than the 3 preceding seasons. This carried over into our growing season and meant that we had a very small crop, albeit of pleasing quality. The winter proved to be warm and rather inconsistent. The inconsistent weather was present throughout the growing season and even into the harvest period. The dry and warm conditions were alleviated to some extent by some healthy late spring rains, however, this did lead to increased disease pressure during this period and meant the viticulture team really had to be careful in their management of our vineyards to ensure healthy grapes to the winery. Having achieved this we saw some really good natural acidities and great balance in our wines. The reds came in later than normal, largely owing to relatively cool conditions in the later half of the season. This coupled with a significant rain event mid-March meant that we achieved physiological ripeness at lower sugar levels than normal and have produced, what we believe to be, some of the most elegant and balanced red wines in recent memory. Our Cabernets in particular show both density and vibrancy that has us very excited about their future. Another challenging season for the team that has, however, delivered some extremely exciting wines that will be a joy to drink over many years to come.

## Food match

Grilled and Roasted Red Meats

Try with slow cooked braised beef dishes.



### Grapes

100% Cabernet  
Sauvignon

### Region/Appellation

Coastal Region

### Alcohol by volume

14.00%

### Residual Sugar

3.5 g/l

### pH

3.7

### Total Acidity

5.6 g/l

### Drinking Window

2024 - 2029

### Tasting Guide



### Tasting note printed

10/03/2025