

Cellar Selection Cabernet Sauvignon 2022 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 South Africa's Coasta Region.

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

The 2022 season started with a great winter and uninterrupted cold unit accumulation. Budding started very late due to a cold front and heavy snow fall at the end of August and moderate temperatures during September. This facilitated even growing and ripening in the latter part of the season. Berries and bunches were a little bit bigger due to high water availability and also meant 5% increase on crop yield on 2021, bringing us back in line with our average yield over the last 10 years.

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

3.3 g/l

pH

3.64

Total Acidity

6 g/l

Drinking Window

2025 - 2028

Tasting Guide

A B **C** D E
Light Medium Full

Tasting note printed

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