

# Family Reserve Cabernet Sauvignon 2018 6x75cl

## Winemaker Notes

Just a hint of fynbos intermingles with deliciously dark flavours of currant and cherry on the bouquet. These flavours follow on the palate with notes of cedar and spice to support the mid palate fruit. The supple tannin structure provides enough structure to remain serious but light enough to ensure it doesn't detract from the very long finish of the wine.

## Vineyard

The fruit for this wine was sourced from just 2 specific vineyard blocks on our farm. A good balance of fruit concentration and elegance was achieved with very little intervention. A warm start to the season was followed by cooler conditions towards the latter part of harvest aided later-ripening grapes which meant that we had very good flavour development in the Cabernet fruit.

## Winemaking

A careful selection was made in the vineyard and after destemming the grapes were fermented in a combination of stainless steel tanks and traditional open-top fermenters. We used a combination of punch downs and pump overs at different stages in fermentation and tried to extract as much flavour and tannin, at the beginning of fermentation, as possible. Towards the end of the process we drastically reduced the extraction and usually limit it to only one pump over per day not to over extract the wine and ensure we achieved the best balance. After primary fermentation the grapes were gently pressed and transferred to French oak barrels, 75% new, 25% 2nd and 3rd fill, for 20 months before final blending took place.

## Vintage

The 2018 season was a challenging one with prolonged drought and water restrictions and frost damage in some areas. The dry weather did mean that the vines were healthy, with little or no pests or diseases being reported and grape quality was very good, albeit with a smaller yield.

## Food match

Grilled and Roasted Red Meats

Perfect with beef stew



### Grapes

100% Cabernet  
Sauvignon

### Region/Appellation

Stellenbosch

### Alcohol by volume

15.00%

### Residual Sugar

3.4 g/l

### pH

3.42

### Total Acidity

5.9 g/l

### Drinking Window

2025 - 2028

### Tasting Guide

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

### Tasting note printed

10/03/2025