

Grapes

100% Cabernet Sauvignon

Region/Appellation

Stellenbosch

Alcohol by volume

14.50%

Residual Sugar

3.7 g/l

pH

3.61

Total Acidity

5.8 g/l

Drinking Window

2024 - 2025

Tasting Guide

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

Tasting note printed

10/03/2025

Vineyard Selection Cabernet Sauvignon 2020 6x75cl

Winemaker Notes

This is a classic Stellenbosch Cabernet Sauvignon. The bouquet is filled with layers of dark fruits and just the slightest hint of herbaceous freshness. A dense palate which is packed with svelte tannins that are beautifully balanced by the cassis and blackberry fruit notes which linger seductively on the back palate. This wine combines the best of new world fruit and old world elegance! A fantastic companion to most meat dishes and will also reward careful cellaring for at least 8 years.

Vineyard

Sourced from a selection of vineyards in Stellenbosch.

Winemaking

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Vintage

After four consecutive dry winter seasons (2015-2018) the excellent rainfall in 2019 did manage to offer some relief. The effect of additional water could be seen immediately in the vineyards and we had a particularly good growing season. The crop returned to an almost normal level, and the good growing conditions and vine health set the scene and created expectations for an outstanding harvest. The better rainfall over the winter period compared to the preceding seasons had a very positive influence on the harvest but on the downside we had rather moderate winter temperatures which did lead to some uneven bud-break in the early season, and a much earlier start to the growing season than normal. The moderate winter was fortunately followed by a relative cool spring which allowed the growing pattern to even out a bit even though the growing season remained earlier than normal. Due to the good growing conditions the vines grew a bit more vigorously which meant our viticulture team really had to pay careful attention to the canopy management practices making sure the fruit stays healthy and ensure good even ripening. The harvest itself started early which was expected but it was also a quite compressed harvest that saw several red varieties, ripening much earlier than normal. The first part of the harvest was relatively cool and ideal for harvesting the white cultivars at optimal ripeness yet retaining fresh acidity, but the latter half of the growing season was reasonably warm with only a few heat spikes and no major heat waves. This coupled with a few light rainfall events allowed for good even ripening albeit a little earlier than anticipated. We are very happy with the natural balance and healthy acidities we saw in the grapes this year.

Food match

Grilled and Roasted Red Meats

Perfect with hearty casseroles

