



## Cabernet Sauvignon 2020

### ORIGIN

Durbanville, South Africa

### VITICULTURE

The Cabernet Sauvignon vines are planted on an east facing slope and enjoys morning sun with cooler afternoons. Malmesbury shale and deep clay soils assists with moisture retention.

Age of vines: 17 years

### ANALYSIS

Ph: 3.83

Alc: 14.93%

TA: 5.8 g/l

RS: 3.2 g/l

### AGEING

This wine was aged in 20% American oak and 80% French oak for 14 months. The wine was matured for an additional 3 months in bottle prior to releasing. This wine will develop further complexity with careful cellaring for 6 to 8 years.

### TASTING NOTES

Inviting fruit aromas of raspberry and black cherry which follows through to the palate. Pinecone and tobacco scents are in harmony with fruit, creating a complex wine. Fruity palate with herbal nuances emphasizes the cool climate terroir. The wine has long, full finish that lingers with cocoa aftertaste.

### FOOD PAIRING

Elegant and balanced rather than deep and bold; our Cabernet Sauvignon flavours of plums and blueberry display the beauty of subtlety. Restrained dark berry flavours with a high acidity lend itself to be enjoyed with roasted "in-the-bone" Marrow on brioche, Pork and chicken liver terrine or hearty pork knuckle broth. A winter winner!

