



## Cabernet Sauvignon 2021

### 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: 18 years

### ANALYSIS

Ph: 3.70

Alc: 14.15%

TA: 5.9 g/l

RS: 3.3 g/l

### AGEING

This wine was aged in 5% American oak and 95% 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 10 years.

### TASTING NOTES

Concentrated dark fruit aromas of blackcurrant and blue berries which follow through to the palate. Pinecone and black pepper scents are in harmony with fruit, creating a full-bodied complex wine. Beautiful tightness on the palate with dried herb nuances emphasizes the cool climate terroir. The wine has long, full finish that lingers with a blueberry aftertaste.

### FOOD PAIRING

Elegant and balanced; 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!

