



CABERNET SAUVIGNON 2024



ORIGIN

All the grapes originated from Tokara's vineyards in the foothills of the Simonsberg mountain range - Stellenbosch.

CROPPING AND HARVESTING

The vineyards yielded between 5 and 9 t/ha. The grapes were handpicked at optimal ripeness at sugars between 24 and 25.5 brix and acidities between 5.5 & 6.0 g/l.

WINEMAKING

Hand-picked grapes were destemmed before passing across a sorting table for the removal of all unwanted material and then crushed directly into stainless steel tanks for fermentation. The must was cooled to between 10 and 15°C for a cold soak before fermentation started naturally.

Pump-overs, *délestage* and punching down of the cap were implemented twice a day for extraction until the fermentation completed. The tanks were given maceration post fermentation depending on tannin extraction and development. The wines were put to barrel for malolactic fermentation after which they were racked, sulphured and put back to barrel for further maturation. The wines spent a total of nineteen months in 20% new French oak and the rest being older French oak barriques - all 225L format.

During the maturation the components were racked twice whereafter the wine was blended in tank and returned to barrel to homogenise and mature further. The wine received a light fining before filtration and bottling in November 2025.

TASTING NOTES

This wine has a beautiful bright maroon colour with a purple tinged rim with aromas of dark cherry, crème de cassis and blackberry on the nose complemented by underlying notes of dark chocolate and dried cranberry.

The palate is packed with delicious dark fruit interwoven with spice and light toasty notes from the barrels. The tannin profile is pleasantly dry with juicy fruit and freshness to round off the finish.

This wine will drink well now but will also benefit from cellaring up to 8 years.

Food pairing: Enjoy with lightly smoked Springbok carpaccio, grilled lamb chops, braised meat dishes or a juicy steak.

Alc. Vol %	Residual Sugar	Total Acidity	pH
14%	2.3g/L	5.2g/L	3.59