

Cabernet Sauvignon 2023

Wine Of Origin / Varietal

Stellenbosch / 100% Cabernet Franc

In The Glass

Grapes were hand-harvested from a single vineyard planted in 2008. After destemming, the fruit was transferred to tank and spent 15 days on the skins, with two to three pump-overs per day, before being pressed to undergo malolactic fermentation. Once completed, the wine was racked into French oak barrels (40% new, 44% second-fill, and 16% third-fill) for a period of 21 months. A strict selection process followed, during which only the best barrels were chosen for the final cuvée.

Winemaking

Grapes were hand-harvested from a single vineyard planted in 2008. After destemming, the fruit was transferred to tank and spent 15 days on the skins, with two to three pump-overs per day, before being pressed to undergo malolactic fermentation. Once completed, the wine was racked into French oak barrels (40% new, 44% second-fill, and 16% third-fill) for a period of 21 months. A strict selection process followed, during which only the best barrels were chosen for the final cuvée. After blending and filtration, the wine was bottled.

Serving Temperature

16-18 °C

Analysis

Alc: 14.5%

RS: 1.9

TA: 5.80

PH: 3.57

✓ Vegan

Bottling Date

February 2025

Release Date

October 2025

