

Blue Lady Cabernet Sauvignon 2021

Wine Of Origin / Varietal
Stellenbosch / 100% Cabernet Sauvignon

In The Glass

Classic Simonsberg-Stellenbosch Cabernet Sauvignon. Expressive nose of plums, dark cherries, pencil shavings, and spice. The palate is packed around a core of dark fruit, finely textured tannins, oak spice, and cedarwood.

Winemaking

Created from 2 vineyards, one on a Northly facing slope and the other on a South-Easterly slope, each component was harvested separately, de-stemmed and hand sorted into tank. The wines spent between 14 and 21 days on the skins, depending on their tannin structure with two to three pump overs per day.

Once the fermentation was completed the wines were pressed to undergo malolactic fermentation in barrel and tank. After completion, the wine was racked to French oak barrels (33% new oak, 33% second fill, 34% third and fourth fill) for a period of 23 months. Components were blended and allowed to clarify naturally before filtration and bottling.

Serving Temperature
16-18 °C

Bottling Date
June 2023

Release Date
May 2024

Analysis
Alc: 14%
RS: 2.4
TA: 5.8
PH: 3.65
✓ Vegan

