# CABERNET SAUVIGON 2023

## VINIFICATION

The grapes were sourced from vineyards located in **Coastal Region** on mainly clay-loam soil.

Grapes were handpicked and cold-soaked for 24 hours. Fermentation was initiated with selected yeast strains and kept under 26°C. Malolactic fermentation was completed in tank. 80% of the wine was matured for 12 months in six-year-old 225L barrels and 20% in new 225L French and American.

## TASTING

The wine's opaque ruby colour is backed up by inviting notes of ripe blackberries and plums on the nose. These primary fruit scents are complemented by subtle hints of blackcurrant, pencil shavings, fresh herbs and a whisper of oak. On the palate, the wine is smooth and medium-bodied. The initial burst of dark fruit flavours, including black cherry and blackberry, is well-balanced by soft, finely grained tannins that give the wine a pleasing structure. There are nuances of vanilla and a touch of spice, adding depth without masking the fruit-forward profile. The finish is clean and fresh, with a hint of blueberry fruit lingering pleasantly. An uncomplicated wine, testament to quality without pretence, making it an excellent choice for casual sipping.

## ANALYSIS

Alc: 13.42 % | RS: 3.7 g/l | TA: 5.9 g/l | PH: 3.43

- 100% Cabernet Sauvignon
- Wine of Origin Coastal Region


## FOOD PAIRING

ROASTED
LAMB SHANK

CHARGRILLED
RUMP STEAK

MEATY
PIZZAS