

BARANDAS

CABERNET SAUVIGNON 2024



To my mother, Hester —
From the quiet tracks of Barandas, your love became my compass.
In every glass, I honor your strength, your hope, and the journey that began with you.

With endless gratitude,

Erlank Erasmus
Winemaker

VINEYARD

The grapes for this wine originate from three Stellenbosch wards: Jonkershoek Valley, Bottelary, and the Banhoek Valley. Each terroir contributes a distinctive element to the final blend. Jonkershoek's cooler, wind-moderated slopes lend finesse, purity, and elegance, while the weathered granite soils of Bottelary and Banhoek provide structure, depth, and power, creating a balanced and expressive Cabernet Sauvignon.

WINEMAKING

Grapes were hand-harvested at optimal ripeness and fermented in stainless-steel tanks with regular pumpovers to ensure full extraction. After fermentation, the wine underwent a short period of extended maceration before being drawn off and gently pressed. Maturation took place in 300L French oak barrels for 18 months, with 25% new oak and the remainder in second-, third-, and fourth-fill barrels. Malolactic fermentation was completed in barrel.

TASTING

The wine opens with subtle red cherry and cassis, lifted by fine graphite aromatics. Layers of warm cocoa spice and dried herbal nuances unfold with air, adding complexity and aromatic length. The palate is medium-bodied and refined, showing seamless structure supported by vibrant acidity that carries the flavours through to an elegant, persistent finish.

FOOD PAIRING

This Cabernet Sauvignon pairs beautifully with herb-crusted lamb chops, where its red-fruit brightness and savoury herbal tones echo the rosemary, thyme, and garlic of the dish. It is equally at home alongside chargrilled beef fillet with peppercorn sauce, allowing its cassis and graphite notes to shine while its medium body complements the leaner cut. For a sophisticated vegetarian option, charred aubergine with tahini and pomegranate mirrors the wine's subtle smokiness and warm spice, while the fresh pomegranate adds a lively counterpoint. The wine is also ideally suited to intimate celebrations—anniversaries, personal milestones, or elegant home-cooked meals where a refined, terroir-driven wine is called for.

ANALYSIS

ALC 14.5% / RS 3.57 g/L / TA 5.6 g/L / pH 3.57

