



ORION 2022

Inspired by the constellation Orion whose brightest star is the 'red giant' called Betelgeuse, one thousand times larger than our sun.

VINEYARD NOTES

Site:	North of Stellenbosch
Altitude:	180 meters
Soil Type:	Tukulu (decomposed granite)
Age of Vines:	17 Years
Irrigation:	Drip irrigation
Climate:	Cool climate

HARVEST NOTES

Grapes were hand-picked at full ripeness in March 2022.
The yield was approximately 7.5 tons per ha.

CELLAR NOTES

Maceration:	Cold soaked for 3 days
Fermentation:	Open micro fermenters
Pressing:	Basket pressed
Malolactic fermentation:	In the barrel
Maturation:	28 months in 100% French oak
Bottled:	April 2024
Production:	4833 litres

TASTING NOTES

A Bordeaux styled blend with layers of dark berry fruits, cassis, cherry, plum and violet perfume, followed by hints of leather, dried tea-leaf and vanilla. Youthful with intense cranberry and cherry undertones. The wine is fresh, generous and concentrated with a firm tannic structure, great fruit expression and good length.

FOOD NOTES

A Stew with herbs and red wine on polenta or Lamb Shank on filtered spinach and mashed potato.

TECHNICAL ANALYSIS

Cultivars:	43% Cabernet Sauvignon, 24% Cabernet Franc, 22% Merlot & 11% Malbec
Alc:	14.5% Vol
Rs:	2.5 g/l
pH:	3.38
Ta:	6.3 g/l
Appellation:	Stellenbosch

