



CABERNET SAUVIGNON 2022

Inspired by the brightest star in Scorpius, Antares, a "giant red" which forms the heart of the scorpion.

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 handpicked at full ripeness in March 2022.
Yield was approximately 4 tons per ha.

CELLAR NOTES

Maceration:	Cold maceration for 3 days
Fermentation:	Open micro fermenters, mostly de-stemmed with 15% whole bunches
Pressing:	Basket pressed
Malolactic fermentation:	In the barrel
Maturation:	24 months in a combination of 1st, 2nd & older French Oak Barriques
Bottled:	June 2024
Production:	11512 litres

TASTING NOTES

An intense Cabernet Sauvignon with cassis, blackcurrants and cranberries, create a velvety mid-palate with a touch of lavender and black cherry. The balance between fruit, acidity and wood character is good, ensuring long term cellaring.

FOOD NOTES

Pairs beautifully with hearty dishes such as rosemary-crusted lamb chops, grilled ribeye steak, or a rich mushroom risotto.

TECHNICAL ANALYSIS

Cultivars:	100% Cabernet Sauvignon
Alc:	14.5% Vol
Rs:	3.5 g/l
pH	3.49
Ta:	6.1 g/l
Appellation:	Stellenbosch

