



CABERNET SAUVIGNON RESERVE 2022

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, with a yield of approximately 1 ton/ha.

CELLAR NOTES

Maceration:	Cold soaked for 3 days
Fermentation:	Open micro fermenters
Pressing:	Basket pressed
Malolactic fermentation:	In the barrel
Maturation:	30 months in 1st and 2nd French Oak Barriques
Bottled:	April 2025
Production:	2240 liters

TASTING NOTES

A classic Cabernet Sauvignon with aromas of plum, cherries and blackberries beautifully complimented by hints of violet flower, herbal and spice notes. A rich juicy entry, fine grained tannin, lively acidity and a lush mouthful all add to the character of this wine.

FOOD NOTES

Pair with dishes such as slow-braised beef short rib, venison loin with a red wine reduction, or truffle-infused mushroom ragù.

TECHNICAL ANALYSIS

Cultivars:	100% Cabernet Sauvignon
Alc:	14.5% Vol
Rs:	1.5 g/l
pH:	3.6
Ta:	6.0 g/l
Appellation:	Stellenbosch

