

## CABERNET SAUVIGNON 2023

CULTIVAR:	CABERNET SAUVIGNON
VINTAGE:	2023
ALCOHOL:	13.22%
RESIDUAL SUGAR:	3.5G/L
TOTAL ACIDITY:	5.5G/L
PH:	3.68
PRODUCTION:	3 400 BOTTLES

### TASTING NOTES

An overachiever, to say the least! Vibrant and juicy red fruit leap from the glass, captivating the essence of this elegant lady. Approachable and friendly, she draws you in with smooth tannins, holding your attention with subtle notes of cherry tobacco and cassis.

Beckoning for another bottle to be opened, you're sure to admire her even more alongside a Himalayan salt slab seared rare beef fillet, topped with cranberry and bacon sauce, served with creamy spinach.



## WINEMAKER'S NOTES

Durbanville's distinctive cool, maritime climate lends a singular character to our Cabernet Sauvignon. Fermented in open fermenters, the wine undergoes five punch downs daily, fostering optimal extraction of flavour and tannins. This fermentation process spans approximately 4-5 days before the wine is delicately transferred to stainless steel tanks for gentle daily pump overs. These meticulous techniques serve to refine and soften the wine's tannic structure.

Following this, the wine is pressed and gracefully aged in French Oak barrels for a duration of 12 months. The result? A wine of exquisite elegance, currently showcasing its beauty but promising even greater depth and complexity with patient cellaring.

2020

4 ★

*Platter's* 2024  
BY  Diners Club  
INTERNATIONAL

2019

4 ½ ★

*Platter's* 2022  
BY  Diners Club  
INTERNATIONAL

88

**Tim Atkin**<sup>MW</sup> 2022