

CABERNET SAUVIGNON 2023

CULTIVAR:	CABERNET SAUVIGNON
VINTAGE:	2023
ALCOHOL:	13.5%
RESIDUAL SUGAR:	3.1G/L
TOTAL ACIDITY:	6.2G/L
PH:	3.48
PRODUCTION:	3 050 BOTTLES

TASTING NOTES

This rich and luscious offering brings to mind memories of a warm embrace from a long lost lover. Dark and brooding red berries and stone fruits, with hints of cherry tobacco and a light oakiness on the finish. This wine is the perfect companion for a cosy evening by the fire and served alongside a slow-roasted pork neck with pancetta and a pearl onion mustard cream sauce. Indulge in every sip and savour the rich complexity of flavours.



WINEMAKER'S NOTES

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.

2023

4 ★

Platter's 2025
BY  Diners Club
INTERNATIONAL

2020

4 ★

Platter's 2024
BY  Diners Club
INTERNATIONAL