

CABERNET SAUVIGNON 2024

CULTIVAR:	CABERNET SAUVIGNON
VINTAGE:	2024
ALCOHOL:	12.68%
RESIDUAL SUGAR:	2.0G/L
TOTAL ACIDITY:	5.9G/L
PH:	3.44
PRODUCTION:	3 130 BOTTLES

TASTING NOTES

Soft as a whispered secret and smooth as silk on skin, this Cabernet Sauvignon brings elegance to the everyday. From the first swirl, it beckons with a cornucopia of fresh red fruits—think ripe cherries, wild strawberries, maybe even a hint of cranberry mischief. On the palate? Pure pleasure. Smoky whispers drift into tobacco and old cigar boxes—comforting, nostalgic, like paging through an old novel in a leather armchair. It's the kind of wine that makes you pause mid-sentence, smile, and say, "Tastes like more."

Best enjoyed with a hearty homemade sun-dried tomato and Fontina cheese lasagna, fireside conversations, and good company that lingers long after the last sip



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.

NUTRITIONAL



INFORMATION

2023



Platter's 2025
BY Diners Club INTERNATIONAL

2020



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BY Diners Club INTERNATIONAL