

### SIGNATURE FEATURES

- 2021 Harvest | Moderate weather conditions, longer hang time, concentrated colour and flavours
- Terroir | Simonsberg
- Aged for 24 months

### WINE INFORMATION:

Origin | Simonsberg Stellenbosch.  
Harvested | March 2021  
Bottled | 13 December 2022  
Style | Dry

### AWARDS

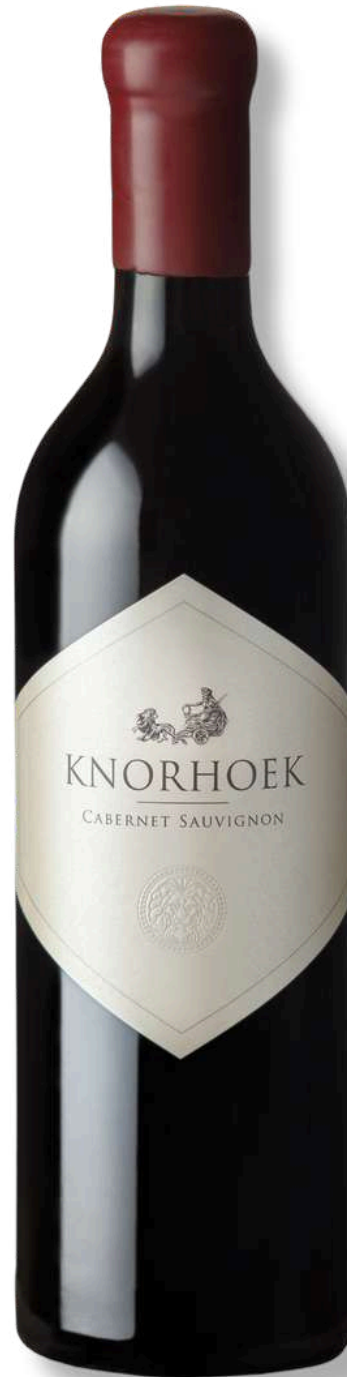
Concours Mondial Bruxelles  
Michelangelo Awards  
Mundus Vini Summer  
Platter's Wine Guide  
Veritas  
Vitis Vinifera Awards  
Winemag - Prescient Cabernet  
Sauvignon Report

### WINE ANALYSIS

Cultivar/s | Cabernet Sauvignon 97%  
Cabernet Franc 3%  
Alcohol: 14.34%  
Residual Sugar: 2.3g/L  
Total Acidity: 5.9g/L  
pH: 3.48

### RESULTS

GOLD  
DOUBLE GOLD  
GOLD  
4.5 STARS  
GOLD  
GOLD | TOP 5 PRODUCER  
90 POINTS



## CABERNET SAUVIGNON | 2021

### HERITAGE VINEYARD RANGE

### WINE TASTING NOTES

This wine opens with red berries, cranberries, and cassis aromas, followed by layers of sour cherry, flint, and leather. The palate reveals juicy dark fruits and ripe plums, wrapped in soft velvety tannins for a refined texture. The wine's harmonious balance shines through, combining its youthful exuberance with nuanced complexity. The finish is enduring, leaving a satisfying memory of dark fruit flavors and gentle elegance. This Cabernet Sauvignon captures both the present charm and future potential of the grape, promising a delightful journey of flavors and evolution.

### VINIFICATION

The renowned dark Cabernet Sauvignon clone 46 underwent fermentation in a mix of stainless steel, French oak, and concrete open fermenters. Daily punch downs during the first stages ensured optimal extraction, followed by gentle pump overs, with wines remaining on their skins for 21 days post-fermentation. Malolactic fermentation occurred in barrels for seamless oak integration, and the wine aged for 24 months in 225L barrels (52% first-fill and 17% second-fill French oak). After blending and bottling, the wine was further aged in bottle for a year before release, resulting in a meticulously crafted final product.

### FOOD PAIRING

This structured wine is perfect on its own, but also the ideal partner to cassis glazed lamb chops, plum and thyme stuffed quail and flint grilled salmon with a lemon zest.

