

VERGELEGEN

Extraordinary by nature

Cabernet Sauvignon Reserve 2022

TASTE

This wine was grown in deep red soils of ancient origin, showcasing the terroir of the property. Complex with blackcurrants, spice, ripe plums and notes of plush leather and oak. Promising excellent ageability, but equally as delicious when youthful.

VINEYARDS

Cabernet vineyards are the most prolific on the farm and range in altitude. We have various sites and soil types on the farm and we are working on expressing the Hutton and Oakleaf soils in the wine.

WINEMAKING

Grapes from various blocks were hand-picked and sorted before settling in stainless steel tanks. We used a combination of stainless steel and wooden fermentation vessels. Different yeasts were used to work on both aromatic profiles and structural components. Various pump-over techniques were applied, including both open and closed pump-overs at different intervals. The Cabernet spent 3 weeks on its skins, post-fermentation, after which it was taken to 225l and 300l barrels (first, second and third fill) for 12 months.

AGING POTENTIAL

This wine can age further for 10 years from vintage.

BLEND

100% Cabernet Sauvignon

WINE OF ORIGIN

Stellenbosch

ANALYSIS

Alcohol - 14.5%
RS - 3.2 g/l
PH - 3.49
TA - 5.8 g/l

FOOD PAIRING

Best served with fillet, rib eye or lamb grilled over the coals.

