

RESERVE CABERNET SAUVIGNON, VERGELEGEN

Vintage
2022


Cabernet vineyards are the most prolific on the farm and range in altitude. With various sites and soil types to work with, the aim is in expressing the Hutton and Oakleaf soils in the wine.

TASTING NOTE

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 ageing ability, but equally as delicious when youthful.

VINTAGE CONDITIONS

The post '21 harvest was cool and dry, with a good winter for generating cold units and a even rainfall. Bud break was 7 – 10 days later and was even. Early spring was cool and dry, but got wet later on so late cultivars battled with flowering. Unusual rain in summer lead to big canopies and more growth which required management at additional costs. This caused humidity which increased disease pressure and weeds. Due to cool conditions the phenology ripen was 10 day later. From January extreme heat shocked the vineyards so ripening was slow despite the hot dry ripening period, followed by a harvest that was 10 days later than usual. Despite this, excellent extract for colour and flavours were seen.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.5	2.4
pH	Acidity
3.62	5.4

VINIFICATION DETAILS

The Cabernet is fermented in open/closed tanks (3.5 tons) at a constant temperature of 25°C and pumped over every 6 hours to maximize colour and tannin extraction. The wine has 16 months in barrel; 40% new oak from coopers Taransaud, Darnajou & Sylvain.

AWARDS

Tim Atkin MW: 93 pts

Wine Advocate: 93 pts

ATTRIBUTES



Origin

South Africa



Variety

Cabernet Sauvignon



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Andre van Rensburg



Fining Agent

None



Closure

Cork



Region

Stellenbosch



Vegan

Yes