

**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

**ATTRIBUTES**

 Origin South Africa	 Variety Cabernet Sauvignon	 Malolactic Fermentation Yes	 Bottle Size 75cl	 Vegetarian Yes
 Winemaker Andre van Rensberg	 Fining Agent None	 Closure Cork	 Region Stellenbosch	 Vegan Yes