


SKEMERLIG CABERNET SAUVIGNON, KAAPZICHT

Vintage

2021


Previously 'Kaapzicht Cabernet Sauvignon', renamed with the prefix 'Skemerlig' meaning 'dusk', the perfect time to enjoy a glass

TASTING NOTE

This wine boasts a generous nose of graphite, blackcurrants and dusty herbs. Elegant dark fruits and an intense perfumed nose makes this icon truly special. A fine grain of tannin gives tension and grip to this elegant Stellenbosch king of red wine.

(Available to order)

VINIFICATION DETAILS

This Stellenbosch icon is hand-harvested and fermented until dry on skins after the must was inoculated with a cultured biodynamic yeast. The vineyards are on the only North facing slope on the farm, thus promoting cooler ripening temperatures. The wine is pressed gently and stored in tank until after malo-lactic fermentation is complete. Thereafter the wine is aged for 18 months in a mixture of 50% new, 25% second and 25% third fill barrels

TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.4	3.0
pH	Acidity
3.64	5.6

AWARDS

Platter: 90 pts

Tim Atkin MW: 91 pts

ATTRIBUTES

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