

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