

SKEMERLIG CABERNET SAUVIGNON, KAAPZICHT

Vintage

2019



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

TASTING NOTE

Full-bodied dry red wine with an abundance of blackcurrant, fynbos and fennel with inky succulence and firm well-managed tannins. The rich fruit is beautifully balanced with integrated oak flavours lending depth and complexity.

VINIFICATION DETAILS

The grapes are picked at 24.5°B and fermented until dry on skins. The wine is pressed gently and stored in tank until malolactic-fermentation is complete. Thereafter, it is aged for 18 months in 35% new oak barrels.

TECHNICAL ANALYSIS

Alcohol

14

Residual sugar

4.6

pH

3.4

Acidity

6.1

ATTRIBUTES



Origin

South Africa



Variety

Cabernet Sauvignon



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Danie Steytler



Fining Agent



Closure

Cork



Region

Stellenbosch



Vegan

Yes