

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	Residual sugar
14	4.6
pH	Acidity
3.4	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