

# Signature Collection Cabernet Sauvignon

2024

## TASTING NOTE

Dark berry fruit with hints of liquorice and cedar oak. The wine has a generous mouthfeel with smooth, integrated tannin and a persistent finish.

## SERVE WITH

Grilled lamb cutlets with winter vegetables or eggplant and porcini balls in a tomato sauce.

## APPEARANCE

Deep ruby red.

## ANALYSIS

Alc:	13.8 % vol	TA:	5.7 g/L
RS:	4.85 g/L	pH:	3.55

## WINEMAKER

Lizanne Jordaan

## ORIGIN

Western Cape

## TERROIR / SOIL

Soil: Decomposed granite and weathered sandstone.  
Temperature: Mediterranean climate with wet winter and warm summers. Elevation: 50 to 200m above sea-level and 12 to 90 km from the coast.

## VINEYARD AND CLIMATE CONDITIONS

Trellised vines, planted between 13 and 22 years ago on a range of aspects on undulating hills received supplementary irrigation and produced 10 to 12 tons per hectare.

## WINEMAKING

Grapes harvested at optimal ripeness, were destemmed and gently crushed in stainless steel tanks. Fermentation lasted for 10 to 16 days. 30% of the wine was racked to neutral French oak barrels and the balance to stainless steel tanks with 25% new oak for 100% malolactic fermentation before maturing for 8 to 12 months. Blending commenced at 10 months with a further maturing up to 16 months.



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