

Special Reserve Red Blend

2024

60% Cabernet Sauvignon / 40% Shiraz

TASTING NOTE

Dark berry fruit, complemented by violets and subtle pepper spice, introduces a balance of fresh fruit, acidity and smooth, silky tannins.

SERVE WITH

Grilled beef with parsley butter sauce and shoestring fries, or a vegetarian moussaka.

APPEARANCE

Deep ruby red.

ANALYSIS

Alc: 13.3 % vol TA: 5.6 g/L
RS: 5.0 g/L pH: 3.61

WINEMAKER

Lizanne Jordaan

ORIGIN

Western Cape

TERROIR / SOIL

Soil: Decomposed granite and weathered sandstone.

Temperature: Mediterranean climate with wet winters and warm summers.

Elevation: ranges from 50 to 150 m above sea level and 40 to 80 km from the coast. Trellised vines planted between 13 and 19 years ago on a range of aspects on undulating hills received supplementary irrigation and produced 10-12 tonnes per hectare.

WINEMAKING

Grape varieties were harvested separately at optimal ripeness, destemmed and gently crushed to stainless-steel tanks. After a 10 to 14 day fermentation, 30% of the wine was racked to neutral, French-oak barrels and the balance to stainless-steel tanks for 100% malolactic fermentation. The wine matured for 8 to 12 months, blended at 10 months and further matured for up to 18 months.



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AWARDS

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