



KWARTSKOP

CABERNET SAUVIGNON

2024

VINEYARDS

The **Kwartskop Cabernet Sauvignon** was made from a small vineyard planted at an elevation of $\pm 130\text{m}$ above sea level.

When you approach this vineyard in the afternoon, sunlight reflected off stones in the vineyard is the first hint one gets of the white quartz bedrock on which these vines are planted.

Together, the effects of light and rock weave this wine's distinct, fruit-driven character. Planted in soils comprising decomposed shale and sandstone with a prominent quartz component, the vineyard is established on a South facing slope and planted in a North-South row direction.

Here, South-Easterly oceanic summer winds offer respite during the hot ripening months.

WINEMAKING

The destemmed grapes were hand sorted and cold soaked for 4 days before the tank was inoculated. During fermentation, at 25 degrees, for two weeks the skins are punched down lightly 4 times a day.

After fermentation, the skins are left on skin contact for another 4 weeks. This brings extra structure and depth to the wine.

Maturation was done in a combination of five 225 liter French-Oak barrels, ranging between 1st, 2nd and 3rd fill, for a period of 15 months.

TASTING

Appearance – Dark garnet red colour right to the edge.

Nose – The richness of black currants and ripe red fruit lead the way to hints of fennel, complimented by the earthiness of forest floor and an aromatic cedar wood aroma.

Palate – Unfolding through multi-layered dimensions of flavour, a solid foundation is brought about by the abundance of rich red and black fruit. Grippy tannins envelop the side-palate, hinting at generous maturation potential, while notes of cigar-box bring about elegance to the lingering finish.

PAIRING

This Cabernet Sauvignon is a lot friendlier and more accommodating than many other interpretations of this varietal. Paired with a goats cheese salad with pomegranate seeds or berries is an option for summer, while slow roasted lamb with Salsa Verde will satisfy during colder months.

DETAILS

GRAPE VARIETAL	WINE BODY	VINEYARD YIELD	HARVEST DATE	BARREL SIZE
100% Cab Sauv	Mid-Full	10 Ton / ha	01.04	5 X 225L
TOTAL PRODUCTION	SERVING TEMPERATURE	MATURATION POTENTIAL	SERVING GLASS	DECANTING TIME
1283 Bottles	14°C – 16°C	10 – 15 Years	Bordeaux Red	1 - 2 Hours

ANALYSIS

ALCOHOL BY VOLUME	RESIDUAL SUGAR	TOTAL ACIDITY	VOLATILE ACIDITY	pH BALANCE
14.76 %VOL	3.0 g/l	6.1 g/l	0.80 g/l	3.65



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