

MAASTRICHT

Cabernet Sauvignon 2021



From the vineyard

The fertile Durbanville soil, quality of the dry-land Cabernet Sauvignon grape, as well as the high rainfall, warmer summer days and cooler nights all contribute to the quality of Maastricht wines.

In the cellar

The grapes for the 2021 Cabernet Sauvignon originates from the Oatlands vineyard. The grapes were picked at 25.0 °balling, after which they were de-stalked and crushed into stainless fermenters.

During fermentation, aerated pump-overs were performed four times a day. The fermented wine was allowed three days of post-fermentation maceration prior to pressing.

Malolactic fermentation was done in barrel. Total ageing in French oak lasted 18 months, with a single racking during maturation. 30% new oak was used.

The winemakers notes

A full-bodied dry Cabernet Sauvignon, reflecting an intense ruby red colour. Flavours of blackcurrant, pencil shavings and spice is evident on the nose. These flavours follow through on the palate, to produce a complex wine with juicy tannins and a velvety finish. Will mature well over the next 10 years.

Analysis:

ALC: 14.92

RS: 3.1

pH: 3.68

TA: 6.5