

# MAASTRICHT

## Cabernet Sauvignon 2024



### 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 Cabernet Sauvignon originate 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 with an intense ruby red colour. The nose is complex, showcasing aromas of blackcurrant, pencil shavings, and spice. These flavours carry through to the palate, where juicy tannins and a velvety finish create a harmonious and sophisticated experience. The wine has a remarkable aging potential, expected to mature beautifully over the next 10 years.

### Analysis:

ALC: 14.4

RS: 2.3

pH: 3.55

TA: 5.5