



Steynsrust Cabernet Sauvignon

2021

Origin: Stellenbosch

Wards: Firgrove

Blend: 100% Cabernet Sauvignon

Viticulture: This vineyard is 28 years old and planted in deep red decomposed

granite soils. The aspect is West North-West facing, with an elevation of 320m above sea-level. Clone CS 163 grafted onto Richter 99 rootstock

and trellised to a 7 wire VSP.

Winemaking: The grapes were picked on the 8th of March and fermented for 17 days

in an unlined concrete tank. Spontaneous malolactic in 225L French oak barrels, after which the wine was transferred to 50% new French oak barrels for 12 months, followed by another 12 months in a second fill

barrel, after which the wine was bottled unfiltered.

Tasting Notes: Fresh cherry aromas and spearmint play alongside a mint chocolate

complexity on the nose. The aromas are mirrored on the entry with overall elegance exuded throughout. A chalkier tannin coupled with balanced acidity ensure an appetising, juicy edge. A Cabernet Sauvignon brimming with flavour yet with a delicate underlying

elegance and a refined, long finish.

Analysis:

Alc 14.48 % pH 3.82 TA 5.6 g/l

RS 1.8 g/l

Accolades:

· Tim Atkin - 94

