

### **Lovely Creatures**

2022

# **CABERNET SAUVIGNON**

Western Cape - South Africa



VEGAN

#### **Stats**

Grapes: 100% Cabernet Sauvignon Vineyard: Simonsberg Mountain & Banhoek Valley (Stellenbosch) Vine Age: Average: 20-years-old Soil Type: Granite and clay Viticulture: Conventional

**Fermentation:** Native — stainless-steel (100% de-stemmed and crushed)

Skin Contact: 10 days

Aging: 14 months in old French oak

Alcohol: 14.5% pH: 3.68

Total Acidity: 5.8 g/L Total SO2: 105 ppm

Total Production: 455 cases

UPC: 0788115423630

#### About

The third vintage of the Lovely Creatures Cabernet Sauvignon is, in Stephanie's humble opinion, the best one yet! "Chuffed with how this Cab turned out... too good probably!" were her exact words. For the second vintage in a row, Steph continues to source fruit located on the awe-inspiring slopes of the Simonsberg Mountain in Stellenbosch. The vineyard was planted nearly 20-years-ago and due to the steep mountain slope is trained on trellising. Some of the fruit also comes from Banhoek Valley in Stellenbosch. The soils are primarily a clay-driven with some decomposed granite mixed in, which provides the power and perfume in the background of the wine.

The grapes were hand-harvested and fully destemmed before being gently crushed. The wine fermented in small 1-2 ton lots with inoculation used where necessary. After ten days on the skins the grapes were pressed to tank to settle overnight then racked to older French barriques for aging. In the spring the wine was lightly sulfured and after a total of 14 months aging it was racked to blend and bottled with a bulk filtration and another small sulfur addition. No fining.

## **Tasting Note**

Deep violet. Ripe blackberry and plum on the nose jazzed up with a cool hint of menthol. There's a whisper of sage on the palate that brings a refreshing herbal motif, and it's all wrapped up in this smooth, velvety texture with a gently gripping finish.

