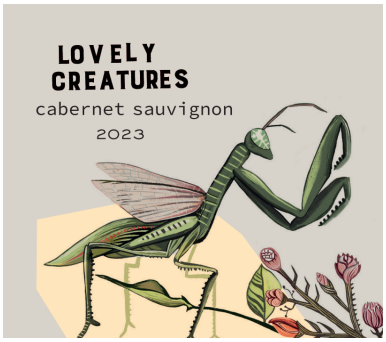


Lovely Creatures

2023

CABERNET SAUVIGNON

Western Cape - South Africa

VEGAN

Stats

Grapes: 100% Cabernet Sauvignon
Vineyard: Paarl
Vine Age: 10-20-years-old
Soil Type: Table Mountain Sandstone
Viticulture: Conventional
Fermentation: Native — stainless-steel (100% de-stemmed and crushed)
Skin Contact: 14 days
Aging: 18 months in old French oak
Alcohol: 14%
pH: 3.6
Total Acidity: 5.9 g/L
Total SO2: 38 ppm
Total Production: 650 cases
UPC: 0788115423630

About

Lovely Creatures was named in honor of the insects living in vineyards, celebrating the biodiversity that vineyards supports. Each vintage, this Cab is a snapshot of various plots throughout the Western Cape. The vineyards may change some years, but the idea is always to deliver a varietally-correct Cabernet that tells a story of terroir at a fantastic value. The 2023 vintage comes from Paarl, a new vineyard source after two years in Stellenbosch. The vines are between 10 and 20-years-old, and come from Table Mountain sandstone soils, giving the wine a more grippy texture than previous vintages. This year was a cooler vintage, which meant the grapes could be left on the vines for longer, developing more phenolic ripeness and herbal perfume.

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 two weeks 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 18 months aging, it was racked to blend and bottled with a bulk filtration and another small sulfur addition. No fining.

Tasting Note

Deep purple color. The bouquet shows dark fruits like blackberry, black cherry, and plum, all laced together with a menthol tie. The palate delivers more of those herbal characteristics with grippy tannins and a rustic texture.