



Boschkloof

2018

CABERNET SAUVIGNON

Stellenbosch - South Africa



ORGANIC



VEGAN

Stats

Grapes: 100% Cabernet Sauvignon
Vineyard: Boschkloof Estate
Vine Age: 31-36-years-old
Soil Type: Decomposed granite over ironstone
Viticulture: Practicing Organic
Fermentation: Inoculated & native – stainless-steel tank
Skin Contact: 18 days
Aging: 20 months in 225L French barrique (20% new)
pH: 3.59
Total Acidity: 5.8 g/L
Total SO2: 100 ppm
Total Production: 1,800 cases

About

Bordeaux, Napa Valley, Margaret River, Stellenbosch... the case has been made for all four to exist in the same space when talking about great Bordeaux varieties and world-class wines. Lauren Buzzeo of Wine Enthusiast said this about Stellenbosch Cabernet, 'Think New World fruit meets Old World structure—the best of both.' Boschkloof's vineyard, being located in the well-draining granitic soils of the Polkadraai Hills is perfectly situated for textbook, classy, Cabernet Sauvignon.

2018 was the end of the drought vintages and a very welcome end at that. There was a load of heat and literally a few millimeters of water but a nice, cool, front moved in at harvest bringing some rest and acid to the grapes. The grapes were handpicked, destemmed, and fermented with both inoculated and native ferments. Pumpovers occurred three times per day to get gentle extraction of color, tannins and flavor. After 18 days on skins the lots were pressed off to a combination of new and used French barrique where they aged for 20 months. Sulfur was added post-malolactic fermentation and again around 14 months in barrel. The wine was then racked to tank and blended, followed by being bottled without fining or filtration and a small dose of sulfur dioxide.

Tasting Note

A classic Cabernet with ripe blackberry richness. Dense dark ruby red/black color with ripe plums and integrated oak on the nose. Chocolate and black-current fruit flavors mingle with the spicy aroma. Full flavored palate and firm structure. Supple, yet complex.