



Boschkloof

2020

CABERNET SAUVIGNON

Stellenbosch - South Africa



VEGAN

Stats

Grapes: 100% Cabernet Sauvignon
Vineyard: Boschkloof Estate
Vine Age: 32-37-years-old
Soil Type: Decomposed granite over ironstone
Viticulture: Sustainable / Practicing Organic
Fermentation: Inoculated & native – stainless-steel tank
Skin Contact: 20 days
Aging: 16 months in 225L French barrique (2nd to 4th fill)
Alcohol: 14.4%
pH: 3.6
Total Acidity: 5.9 g/L
Total SO2: 90 ppm
Total Production: 875 cases
UPC: 6008409000045

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.

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. Once the wine went dry it sat on skins for an additional 12 days prior to being pressed off to a second to fourth use French barrique. After 16 months of aging with a single racking halfway through, the barrels were blended to tank to settle naturally and bottled without fining or filtration and a just another 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.