



Boschkloof

2021

CABERNET SAUVIGNON

Stellenbosch - South Africa



ORGANIC



VEGAN

Stats

Grapes: 100% Cabernet Sauvignon
Vineyard: Boschkloof Estate & Karabib Vineyard
Vine Age: 28-years-old
Soil Type: Decomposed granite over ironstone
Viticulture: Practicing organic
Fermentation: Native & inoculated with house-cultured yeasts – stainless-steel tank
Skin Contact: 16 days
Aging: 18 months in 225L French barriques (10% new)
Alcohol: 14%
pH: 3.6
Total Acidity: 5.8 g/L
Total SO2: 94 ppm
Total Production: 542 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 '21 vintage saw the addition of some Karabib Vineyard fruit, also in the Polkadraai Hills, which is also the source of Mick and Jeanine Craven's Cab.

The grapes were handpicked, destemmed, and fermented with both inoculated and native yeasts. 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 10 days prior to being pressed off to French barriques (10% new). After 18 months of aging with a single racking halfway through, the barrels were blended to tank to settle naturally and bottled with a gentle fining and 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 unfurl on the firm palate. Supple yet complex.