



Boschkloof

2022

CABERNET SAUVIGNON

Stellenbosch - South Africa



Stats

Grapes: 100% Cabernet Sauvignon
Vineyard: Boschkloof Estate
Vine Age: 29-years-old
Soil Type: Decomposed granite over ironstone
Viticulture: Practicing organic
Fermentation: Native & inoculated with house-cultured yeasts – stainless-steel tank
Skin Contact: 18 days
Aging: 14 months in 225L French barriques (10% new)
Alcohol: 14%
pH: 3.61
Total Acidity: 5.7 g/L
Total SO2: 86 ppm
Total Production: 667 cases
UPC: 6008409000045

Reviews

Platter's Guide | 93 points

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 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 12 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 timeless Cab with luscious blueberry opulence and pencil shaving aromas. Deep, intense violet hue with hints of ripe cherries and cedar on the aroma. Decadent cocoa and mulberry essence intertwine with a hint of cinnamon. Velvety yet intricate in texture.