



Lovely Creatures

2020

CABERNET SAUVIGNON

Western Cape - South Africa



VEGAN

Stats

Grapes: 100% Cabernet Sauvignon

Vineyard: A single trellised site on the slopes of the Simonsberg Mountain in Stellenbosch

Vine Age: 18-years-old

Soil Type: Deep red decomposed granitic soils

Viticulture: Sustainable

Fermentation: Primarily Native – stainless-steel

Skin Contact: 10 days

Aging: 12 months in 3-5-year-old French barriques

Alcohol: 13.5%

pH: 3.71

Total Acidity: 5.3 g/L

Total SO2: 60 ppm

Total Production: 1,000 cases

UPC: 0788115423630

About

The inaugural vintage of the Cabernet Sauvignon is a monumental effort given the nominal price tag. There is a lot of wine in this bottle. Stephanie rang a friend to source the fruit located on the awe-inspiring slopes of the Simonsberg Mountain in Stellenbosch. The vineyard was planted nearly 20-years-ago and due to the steep mountain slope is trained on trellising. The soils are a clay-driven granitic mix that provides the power and intensity in the background of the wine.

The grapes were hand-harvested and fully destemmed before being gently crushed. The grapes were fermented in small 1-2 ton lots with most of the ferments being carried out without inoculation. After ten days 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 12 months aging it was racked to blend and bottled without fining or filtration and just another small sulfur addition.

Tasting Note

Lightly translucent violet. The wine is alluring and revealing with aromas of blackberry, mulberry and plum skin with a backdrop of licorice, fresh sage, and a light touch of graphite. The palate is velvety in texture, with a slightly grippy finish.