



Lovely Creatures

2021

CABERNET SAUVIGNON

Western Cape - South Africa



VEGAN

Stats

Grapes: 100% Cabernet Sauvignon

Vineyard: Multiple vineyard sites from the Simonsberg Mountain, Banhoek Valley and Helderberg lower slopes in Stellenbosch

Vine Age: 15-20-years-old

Soil Type: Various - mostly clay with sandstone mix

Viticulture: Sustainable

Fermentation: Inoculated – stainless-steel

Skin Contact: 10 days

Aging: 14 months in 10% new oak

Alcohol: 14%

pH: 3.64

Total Acidity: 5.7 g/L

Total SO2: 129 ppm

Total Production: 1,667 cases

UPC: 0788115423630

About

The second vintage of the Lovely Creatures 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 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. Some of the fruit also comes from Banhoek Valley and the lower slopes of the Helderberg in Stellenbosch. The soils are primarily a clay-driven sandstone mix that provides the power and intensity in the background of the wine. Steph was very pleased with the quality of fruit in this vintage.

The grapes were hand-harvested and fully destemmed before being gently crushed. The wine fermented in small 1-2 ton lots with inoculation used where necessary. After ten days on the skins the grapes were pressed to tank to settle overnight then racked to older French barriques (with 10% new) for aging. In the spring the wine was lightly sulfured and after a total of 14 months aging it was racked to blend and bottled without a vegan fining, bulk filtration, and just another small sulfur addition.

Tasting Note

Violet color. Enticing aromas of blackberry and plum, with a distinct menthol undercurrent. On the palate, sage is revealed retronasally, and there is a light smokiness. Velvety in texture, with a delicately grippy finish.