

**Barrel Selection Cabernet Sauvignon 2021** 

**VINEYARDS** 

The grapes used for this very special wine originate from the same vineyard used to make the highly acclaimed Bowwood blend, previously produced by Julian Johnsen and Bruce Jack. This Southwestfacing slope is located on one of Vondeling's highest and most temperate slopes. The roots burrow deep into nutrient-poor, wellweathered granite soils. This offers great consistency of concentration and aroma. The grapes are harvested at 25°balling. Hand-picking ensures that only the very best fruit enters the cellar.

## **VINIFICATION**

Upon arrival at the cellar, the grapes are pre-chilled before processing. Once chilled they are gently destemmed, and the berries cold-soaked for two days before natural fermentation is allowed to occur. A combination of whole and crushed berries allows for a slow extraction of tannins and an intense fruit-driven profile. Fermentation takes place in open-top fermenters and extraction is encouraged by hand plunging. After fermentation, extended maceration on the skins is allowed for one week. Extended maceration allows the components to mesh and achieve greater harmony. The wine is then drained to 300Lt Hungarian oak barrels and the skins are pressed in a traditional wooden basket press. 100% malolactic fermentation takes place in barrel after which the wine is racked and returned to barrel for at least one full year. After a total time of 18 months in barrel, the wine is bottled and laid to rest for another year before finally being released.

## **TASTING NOTES & CELLARING & FOOD PAIRING**

The wine displays a dark ruby red colour. Shows a beautiful aroma of white musk, cinnamon, red cherries, cigar box, and sultry vanilla. It has a broad, succulent, and silky palate with plenty of red fruit, smoky cigar box, roasted almonds, and maraschino cherries. Fine, textured tannins on the finish. Wine can be paired with hearty, slow-cooked red meat dishes or a simple sirloin or fillet with a green peppercorn or truffle and mushroom sauce.

## **Accolades**

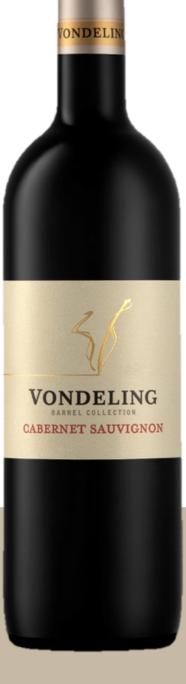
2020 Vintage:

2023: Platter's Guide-4.5 Stars(91 Pts Good Value)

2021 Vintage:

2023: Winemag-90 Points

2024:Platter's Guide- 4 Stars (89 Pts)



## **Analysis**

pH 3.70 Total Acidity 5.9 g/l Residual Sugar 1.6 g/l Alcohol 14.25 %

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