BRAAI Cabernet Sauvignon 2023



VINFYARDS:

A large portion of the grapes came from Cabernet Sauvignon vines that grow in terroir ranging from limestone, shale and duplex with sandy top layers to granite derived soils that contain both Hutton and Clovelly on the top of the foothills and loamy gravel soils lower down. The vines range from 14- 26 years of age and are planted on a combination of warmer northwest-facing slopes and cooler south and southeast-facing slopes.

VINTAGE:

The winter was cold and wet with good rain and snow. Cool weather during the budding and flowering season resulted in a later than normal start to harvest. This gave the grapes longer hang time to reach optimal ripeness, enabling the development of an array and depth of favorable fruit flavors.

VINIFICATION AND MATURATION:

The grapes were harvested by hand in the cool early morning. They were gently de-stemmed and sorted before being crushed and pumped to stainless steel tanks for fermentation. A combination of punch-downs and pump-overs were performed regularly during fermentation to facilitate the extraction of color, tannins and fruit aromas. Following fermentation, the tanks were drained and the skins were gently pressed. Approximately 15% of the wine was aged in a combination of 225 liter and 300 liter French oak barrels for a maturation period of 12 months. The remainder was aged in stainless steel tanks. The barrel aged component is then carefully blended with the components aged in stainless to ensure a good balance between ripe fruit, acidity and silky tannins.

TASTING NOTES:

The earliest archaeological evidence of barbecue (Braai) is found in South Africa. On September 24th of each year the country celebrates Heritage Day, which in 2007 was renamed Braai4Heritage as a testament to its cultural importance in South Africa. The essence of braai is captured in this bold Cabernet, which displays aromas and flavors of dark berries, earth and smoke—perfect for socializing and the ideal complement to a wide range of BBQ-friendly flavors.

