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2025 Cabernet Sauvignon
WO Polkadraai Hills

The vineyard is at approximately 200m above sea level in the Polkadraai Hills of Stellenbosch, planted on decomposed granite in 2001. Picked on the 24th of February, the grapes were 100% destemmed and inoculated with a certified organic yeast, previously isolated from the farm on which the grapes are grown. The fruit is worked very gently during the fermentation, a pigeage once a day. The wine is drained off once dry and the cap starts to drop, settled in tank for two days and then racked to old 7th fill & 8th fill 225L barrels. Malolactic fermentation completes in barrel and SO2 added once finished, to protect the wine until racking and blending in December. SO2 is adjusted just before bottling, which was on 17 January 2026.



Alc %	14.00
pH	3.58
TA	5.5 g/L
RS	1.2 g/L
TSO2	53 ppm

Total production:
1 100 bottles

Tasting notes:

"Firm, dense and still youthful, this is a wine that will reward a degree of patience, showing flavours of damson, blackberry and cassis, a waft of clove and mint and a core of granitic intensity."
- Tim Atkin

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