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2024 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 23rd 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. Only one soft punch down a day and two pump overs during its twenty eight days on the skins. The wine is drained off five days after primary fermention, settled in tank for two days and then racked to neutral 225L barrels. Malolactic fermentation completes in barrel and SO_2 added once finished, to protect the wine until racking and blending in December. SO_2 is adjusted just before bottling, which was on 18 January 2025.



Alc %	13.52
pH	3.58
TA	5.5 g/L
RS	1.2 g/L
TSO2	44 ppm

Total production:
550 bottles

Tasting notes:

"it's fresh and herbal, with some granite-derived minerality and structure, flavours of cassis, paprika and dried herbs and a firm, acid-driven finish." - Tim Atkin

"Intensely floral top notes – wilted rose and violets – before cassis, olive, a flash of mint, and earth. Excellent depth of fruit, fresh acidity and firm but not astringent tannins, the finish long and dry." - Christian Eedes

"This is refined on the nose, a mixture of red and black fruit laced with wild mint and pine aromas. The fruit really sings here. The palate is medium-bodied with grainy tannins, quite strict and linear, Old School in the best sense of the word, Medocian in style." - Neal Martin

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