

#### Grapes

100% Cabernet  
Sauvignon

#### Region/Appellation

Western Cape

#### Alcohol by volume

14.00%

#### Residual Sugar

3.3 g/l

#### pH

3.61

#### Total Acidity

6 g/l

#### Drinking Window

2024 - 2025

#### Tasting Guide

A B C **D** E  
Light Medium Full

#### Tasting note printed

19/04/2024

# Cleefs Classic Collection Cabernet Sauvignon 2019 6x75cl

## Winemaker Notes

This a very typical Cabernet Sauvignon that shows dark fruit on the nose that follows on to a textured palate with some red fruit and soft and supple tannin profile that gives way to a long finish. This wine can be enjoyed now or can be aged for at least 10 years.

## Vineyard

The grapes for this wine were sourced from selected parcels of fruit from across the Western Cape.

## Winemaking

All grapes were harvested early in the morning. Half of the wine was fermented in traditional open fermenters and the other half in stainless steel tanks. We used a combination of punch downs and pump overs and introduced a lot of oxygen into the fermenting wine. Tannins were extracted at the beginning of fermentation and finished with gentle and short pump overs not to over extract the wine. Gravity was used to separate the wine from the skins after fermentation and went through malolactic fermentation in stainless steel tanks. The wine was aged in 300l French oak barrels for 12 months.

## Vintage

The winter proved to be warm and rather inconsistent. The inconsistent weather was present throughout the growing season and even into the harvest period. The dry and warm conditions were alleviated to some extent by some healthy late spring rains, however, this did lead to increased disease pressure during this period and meant the viticulture team really had to be careful in their management of our vineyards to ensure healthy grapes to the winery. Having achieved this, we saw some really good natural acidities and great balance in our white wines. The reds came in later than normal, largely owing to relatively cool conditions in the latter half of the season. This coupled with a significant rain event mid-March meant that we achieved physiological ripeness at lower sugar levels than normal and have produced, what we believe to be, some of the most elegant and balanced red wines in recent memory. Our Cabernets in particular show both density and vibrancy that has us very excited about their future.

## Food match

Grilled and Roasted Red Meats

Perfect with stews

