

Grapes

100% Cabernet
Sauvignon

Region/Appellation

Stellenbosch

Alcohol by volume

14.5%

Residual Sugar

4.1 g/l

pH

3.77

Total Acidity

5.9 g/l

Drinking Window

2025 - 2034

Tasting Guide



Tasting note printed

11/07/2025

Family Reserve Cabernet Sauvignon 2019 6x75cl

Winemaker Notes

Just a hint of fynbos intermingles with deliciously dark flavours of currant and cherry on the bouquet. These flavours follow on the palate with notes of cedar and spice to support the mid palate fruit. The supple tannin structure provides enough structure to remain serious but light enough to ensure it doesn't detract from the very long finish of the wine.

Vineyard

The fruit for this wine was sourced from just 2 specific vineyard blocks on our farm. A good balance of fruit concentration and elegance was achieved with very little intervention. A warm start to the season was followed by cooler conditions towards the latter part of harvest aided later-ripening grapes which meant that we had very good flavour development in the Cabernet fruit.

Winemaking

A careful selection was made in the vineyard and after destemming the grapes were fermented in a combination of stainless steel tanks and traditional open-top fermenters. We used a combination of punch downs and pump overs at different stages in fermentation and tried to extract as much flavour and tannin, at the beginning of fermentation, as possible. Towards the end of the process we drastically reduced the extraction and usually limit it to only one pump over per day not to over extract the wine and ensure we achieved the best balance. After primary fermentation the grapes were gently pressed and transferred to French oak barrels, 75% new, 25% 2nd and 3rd fill, for 20 months before final blending took place.

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 wines

Food match

Perfect with beef stew

