

Grapes

100% Cabernet
Sauvignon

Region/Appellation

Stellenbosch

Alcohol by volume

13.5%

Residual Sugar

1.8 g/l

pH

3.53

Total Acidity

6 g/l

Drinking Window

2025 - 2030

Tasting note printed

14/09/2025

Project Z Cabernet Sauvignon 2022 3x75cl

Winemaker Notes

The inspiration for unlocking the fruit perfumed beauty of Grenache comes from the Northern Hemisphere where our winemakers spent time working with this variety. The grapes for Project Z Grenache were sourced from an old bush vine vineyard in the cool climate region of Darling on the Cape West Coast. Growing untamed and unbridled in sandy soils and subjected to the maritime airflow off the Atlantic Ocean, the vineyard was selected for its ability to grow grapes offering a superior expression of the site's unique geography. Fermentation in Italian clay amphorae with a further 12 months of maturation captures the essence of this inimitable vineyard in a red wine of singular personality exuding freshness, focus and texture.

Vineyard

Old bush-vine vineyard in Darling on the Cape West Coast.

Winemaking

Fermented in Italian clay amphorae with a further 12 months maturation.

Vintage

The 2022 season started with a great winter and uninterrupted cold unit accumulation. Budding started very late due to a cold front and heavy snow fall at the end of August and moderate temperatures during September. This facilitated even growing and ripening in the latter part of the season. Berries and bunches were a little bit bigger due to high water availability and also meant 5% increase on crop yield on 2021, bringing us back in line with our average yield over the last 10 years.

Food match

Seared duck with soy & ginger

