



BOEKENHOUTSKLOOF

STELLENBOSCH CABERNET SAUVIGNON 2020

FACT SHEET

Alcohol:	14.50 % vol
RS:	3.40 g/l
TA:	5.20 g/l
pH:	3.93
W.O.	Stellenbosch

Vineyards & Winemaker's Notes

Made from selected parcels of Stellenbosch Cabernet Sauvignon vineyards planted on the north-western facing slopes of the Helderberg mountain and south-eastern facing slope of the Polkadraai Hills. These parcels of excellent Cabernet Sauvignon grow on a combination of deep decomposed granite soils with Table Mountain sandstone and "koffieklip". The mild maritime influences from the cool False Bay coast and granitic soils are evident in this wine's hallmark minerality and classic graphite-like profile.

The Helderberg ward of Stellenbosch, which is influenced by its maritime micro-climate, experienced a moderate growth season which allowed for harvest to take place within the traditional window and minimal vine stress. Apart from the average weather conditions, 2020 saw a windy season which resulted in smaller berries with a high pulp-to-juice ratio. These ideal conditions contributed to beautifully ripe, healthy bunches which allowed for the phenolic brightness of Cabernet Sauvignon to be embraced, delivering a full-bodied wine with a focus on tannins, rather than acidity.

The 2020 vintage was again vinified entirely at Boekenhoutskloof in tulip-shaped concrete tanks with élevage on our OXOline system. The vinification and élevage processes significantly impact the style, resulting in a more refined claret-like structure with dark fruits and graphite.

Winemaking Philosophy (Vinification)

Grapes are hand-harvested and transported to our winery in Franschhoek and cooled before vinification. Each harvest parcel is individually destemmed and crushed into tulip-shaped concrete tanks where they undergo a cold maceration period and spontaneous fermentation at temperatures between 27° and 30°. Frequent pump-overs and occasional delestage are performed to extract aromas, colour, and tannins gently. After alcoholic fermentation, a prolonged malolactic fermentation occurred naturally in 225-litre barriques. The wine was matured on our OXOline system for 22 months in 65% new light toast, long seasoned French oak from our preferred coopers, Sylvain and Saury.

Tasting Note

Bold aromas of ripe brambles, mulberries, blackberries, and cassis dominate an inviting, sophisticated nose with whiffs of graphite and cedar. The complex berry fruit character of the nose follows through onto a juicy palate with flavours of blueberries, plum sauce, and nuances of Cape fynbos, bay leaf, wet gravel, and pencil lead. Fine-grained, powdery tannins and integrated lemony acidity add to the fine structure of the wine and its exceptional balance. Subtle notes of cocoa powder, dark chocolate and oregano persist on a smooth, rich finish.

