



TASTING NOTES

CABERNET SAUVIGNON 2020

100% cabernet sauvignon

ALCOHOL: 14.5% **RS:** 3.5 g/l **TA:** 5.5 g/l **pH:** 3.7

AREA OF PRODUCTION: On the slopes of the Simonsberg Mountain between the wine-growing areas of Franschhoek, Stellenbosch and Paarl, Western Cape, South Africa.

SOIL COMPOSITION: Klapmuts/Longlands type soils of Malmesbury shale origin, as well as Oakleaf and Hutton type soils of Cape granite origin.

VINIFICATION AND PRODUCTION SYSTEM: Grapes were picked from eight different vineyard blocks. Matured in a combination of 40% new and 60% second- and third-fill 300-litre oak barrels for 18 months before being bottled and matured for three months prior to release.

ORGANOLEPTIC DESCRIPTION: Dry, full-bodied red wine.

COLOUR: Intense plum with a vibrant ruby edge.

BOUQUET: Opening with rich, dark berry fruit at its core and a savoury edge of wild herbs, graphite and cedar. The wine is dense and brooding with plump blackcurrant fruit moderated by a backbone of fine-grained, grippy tannins, which creates lovely tension and succulence.

TASTE: Beautifully balanced and stylish with classic cultivar expression; the savoury finish is long and satisfying.

SERVING TEMPERATURE: Room temperature, 16–18°C (60–64°F).

PRESERVATION: Can be enjoyed from the year of release, with an ageing potential of up to ten years.

GASTRONOMIC SUGGESTIONS: Perfect with ribeye steak, grilled or slow-cooked lamb with rosemary and thyme, braised beef short rib, char-grilled cheese burgers, mature cheddar and gouda, creamy blue such as gorgonzola.

Babylonstoren Farm · Klapmuts/Simondium Road · Franschhoek · South Africa

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