

HELDERBERG WINERY Est. 1906 STELLENBOSCH

CABERNET SAUVIGNON 2020

WINEMAKER'S COMMENTS

Grapes for our Helderberg Cabernet Sauvignon are sourced from the renowned Helderberg mountainous area around Stellenbosch. With its big diurnal range and combination of unique soils such as decomposed dolomite granite, Table Mountain sandstone, and “koffieklip,” these mountains are considered prime terroir. Cabernet Sauvignon in South Africa often said to contribute to the typical Cape *garrigue* or “fynbos” character. The fine tannin structure is another characteristic of grapes sourced from the Helderberg area, resulting from the cooler climatic conditions and influences from the False Bay micro-climate.

After cold maceration, for optimal extraction of color, flavor, and tannins, the primary fermentation was started with selected native yeast. The wine was French oak matured for 12 months, of which 30% was in new barriques and 70% in older barriques. The assemblage was done after maturation, using only the very best components to create a sleek, sophisticated Cabernet full of cassis flavor, yet with elegant, refreshing red fruit undertones. This wine is deliciously approachable now but will keep for a further three to five years.

TASTING NOTES

The nose shows a dark, brooding aroma of black currants, blueberries, and gentle perfume of Cape Fynbos, oregano, and thyme. Dark berry fruits like blueberries, blackberries, and cassis hints follow through onto a smooth, rounded palate with bramble and tobacco notes. This wine displays a classic Cabernet structure with its vibrant, fleshy, yet playful tannins. Hints of tar, graphite, cedar, and dark chocolate linger on the finish with subtle nuances of cloves, anise, and licorice.

ANALYSIS

Alc: 14.78 %

RS: 3.1 g/L

TA: 4.8 g/L

pH: 3.91

