



## BOEKENHOUTSKLOOF

# STELLENBOSCH CABERNET SAUVIGNON 2022

### FACT SHEET

**Alcohol:** 14.50%vol  
**RS:** 2.52g/l  
**TA:** 5.47g/l  
**pH:** 3.74  
**W.O.:** Stellenbosch



### Vineyards & Winemaker's Notes

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

The winter of 2021 proved ideal due to high rainfall, which helped replenish water reserves for the growing season. This was particularly beneficial for our dryland Cabernet Sauvignon sites. While the season saw vigorous canopy growth, the wind during flowering resulted in lower yields compared to previous years. In January, heat waves with temperatures exceeding 35°C contributed to a generally small crop and smaller berry size. Despite these challenges, the 2022 vintage Cabernet Sauvignon displayed excellent analysis, leading to a healthy fermentation.

This vintage was 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 where they cooled prior to 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 *délestage* are performed to gently extract aromas, colour, and tannins. 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 60% new light toast, long seasoned French oak from our preferred coopers, Sylvain and Saury.

### Tasting Note

The nose is opulent, rich and enticing with intense aromas of fresh plums, black cherries and hints of chalk and churned soil. Whiffs of both herbaceousness and savoury spiciness contribute to its complexity. Flavours of blackcurrant, blueberries and boysenberry dominate a focused, brooding palate. The wine has soft, velvety, cocoa-powdery tannins with balanced, integrated acidity and the supporting, judicious role of tight-grained French *barrique* adds to the classic character of this Cabernet Sauvignon with its earthy core and full, ripe, dark mid-palate. The wine has a plummy, juicy finish with hints of rosemary and lingering Cape fynbos.