

Signature Collection Red

2024

40% Cabernet Sauvignon / 40% Merlot / 20% Shiraz

TASTING NOTE

A harmonious blend of ripe blackberries delicately infused with subtle oak spice. A well-balanced, medium-bodied wine with refined tannins and a lingering finish on the palate.

SERVE WITH

Beef casseroles, tomato-based pasta dishes or a vegetarian hamburger.

APPEARANCE

Deep ruby red.

ANALYSIS

Alc: 13.79 % vol

TA: 5.4 g/L

RS: 4.7 g/L

pH: 3.61

WINEMAKER

Heidi Dietstein

ORIGIN

Western Cape

TERROIR / SOIL

A combination of decomposed granite and sandstone contribute structure and fruit concentration to the trellised, 8- to 20-year-old vines. Climate variations due to the 20-100 km distance from the cold Atlantic Ocean allows the winemaker to make different styles of wine from the same grape, blending these for a more complex taste.

WINEMAKING

The grapes were harvested at optimal ripeness, de-stemmed and crushed in stainless-steel tanks. Cultured and natural yeast helps to unlock the fragrant fruit profile of the grapes. After fermentation, 20% of the wine was matured in French oak barrels for 8 to 10 months, and the remaining 80% was matured in stainless steel tanks with French oak staves before blending.



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AWARDS

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