



BOEKENHOUTSKLOOF

STELLENBOSCH CABERNET SAUVIGNON 2021

FACT SHEET

Alcohol: 14.87%vol
RS: 2.50g/l
TA: 5.70g/l
pH: 3.73
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.

A chilly and damp winter preceded the 2021 harvest, promoting favourable vine dormancy. The persistently cool, moist climate and reduced soil temperatures extended into spring, causing a delay in budbreak by up to two weeks. Subsequently, drier and moderate conditions prevailed during flowering and the rest of the growing season. This led to a gradual ripening process, contributing to outstanding colour and flavour maturation. The resultant wines exhibit complexity along with remarkable finesse and elegance. This particular vintage will be remembered for its small berries, characterized by a reduced juice-to-skin ratio, exceptional quality, and notably diminished yields.

The 2021 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 wine has a dark, brooding nose of black fruits and sweet spice. Aromas of intense cassis and an attractive perfumy character lends richness. The palate is opulent and velvety with classic dark berry fruits, showing blueberries, plums, mulberries and nuances of dark chocolate and graphite. The wine is full-bodied, with a good lemony acidity to balance the juicy wild berry fruit. Plush, svelte, integrated tannins add complexity to a rich, luscious wine. Black cherry and gentle hints of blueberry crumble linger on a brooding, earthy finish.
