



BOEKENHOUTSKLOOF

FRANSCHHOEK CABERNET SAUVIGNON 2023

FACT SHEET

Alcohol: 14.25 %vol
RS: 2.1g/l
TA: 5.1g/l
pH: 3.73
W.O.: Franschhoek



Vineyards & Winemaker's Notes

Grapes for our Franschhoek Cabernet Sauvignon are picked from a negociant vineyard rooted deep in alluvial soils in the valley. Fruit from our own vineyards grow on slopes of decomposed granitic soils- a hallmark of the Bo-hoek district where Boekenhoutskloof is located. These home farm vineyards of Cabernet Sauvignon and small portion of Cabernet Franc, have been organically farmed and certified for the past 15 years and produce exceptional quality fruit with each new vintage.

The winter preceding the 2023 harvest in Franschhoek was favourable, providing healthy soil moisture and setting the stage for a long, moderate ripening season. Although these vineyards are situated in one of the highest rainfall areas of the Western Cape, the vines have adapted well to the conditions and are planted on well-draining slopes, allowing for balanced vine growth and even ripening. Warm but not excessive temperatures through the season supported good vine health, and harvest began 7–10 days earlier than average. An unseasonal rain event later in the season required attentive vineyard management, but overall conditions resulted in a high-quality 2023 vintage for Franschhoek, marked by balance, purity, and composure.

Winemaking Philosophy (Vinification)

We vinify gently to avoid colossal, extracted wines. Grapes were picked by hand into small lug boxes and then bunch sorted with berry selection and careful de-stemming. The grapes underwent a cold maceration in tulip-shaped concrete vessels, and fermentation took place at temperatures between 27° and 30°C, with frequent pump-overs to extract aromas, colour and tannins. After spontaneous alcoholic fermentation, a prolonged malolactic fermentation occurred naturally in 225-litre *barrisques*. The wine was matured on our OXOline system for 22 months in 80% new light toast, long seasoned French oak from our preferred coopers, Sylvain and Saury.

Tasting Note

The nose is inviting and complex with ample dark cherry, fresh plum and bramble aromas and classic dusty whiffs of graphite and exotic spice. The rich, pure berry fruit of the nose follows through onto an elegant, balanced palate with intense blueberry and blackberry fruit and gentle notes of red liquorice, cloves and coriander spice from nuanced use of French oak. The wine is finely textured and classically styled with its vibrant yet integrated acidity and smooth, velvety midpalate. The wine is delicate yet focused with lithe, lively fine-grained tannins adding to its complex, harmonious structure. Hints of redcurrants, crème de cassis and cedar linger on the finish.
