



## BOEKENHOUTSKLOOF

# STELLENBOSCH CABERNET SAUVIGNON 2023

### FACT SHEET

**Alcohol:** 14.24%vol  
**RS:** 2.0g/l  
**TA:** 5.2g/l  
**pH:** 3.77  
**W.O.:** Stellenbosch



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### 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 months leading into the 2023 harvest in Stellenbosch were generally favourable, with warm but moderate conditions and good soil moisture supporting healthy vine growth. Harvest began 7 - 10 days earlier than average; however, unseasonal rainfall later in the season presented notable challenges. Careful selection focused on virus-free vines and parcels that achieved ripeness ahead of the rains, requiring rigorous selection both in the vineyard and in the cellar. Despite the demanding conditions, this disciplined approach resulted in a well-polished wine, marked by balance, precision, and clarity of expression.

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

Dark, brooding berry fruit dominates an initially shy nose, which opens up with intense aromas of blackcurrant, cigar box and whiffs of violets. The black fruits and perfume of the nose follow through with flavours of ripe blueberries, fresh plums and dark chocolate. A pronounced tannin structure adds to the complex texture of the velvety, yet powerful mid-palate. The acidity is integrated, balancing the dark fruits and classic French oak. Hints of cherry tobacco and cedar linger on a grippy, mouthwatering, persistent finish.

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