



THE CHURCHYARD CABERNET SAUVIGNON 2022

Franschhoek's original cemetery is the final resting place of the original Huguenot families who first settled in the Franschhoek Valley. The legacy of these settlers endures on the engraved tombstones. Our Cabernet Sauvignon symbolises longevity and structure, like Franschhoek's historical secrets and stories.

TASTING NOTE

A wine with great presence and poise, it shows blackcurrants and violets on the nose, followed by concentrated dark berry flavours, integrated with tobacco and spice from savoury oak, a rich mouthfeel, and smooth, lingering finish.

THE VINEYARDS

The vineyards were planted on particular soil types to allow for the optimum vine growth balance. The silky, fine tannin structure and prominent black fruit are typical of Franschhoek.

WINEMAKING APPROACH

Cold macerated on the skins for 24 hours before inoculation takes place, with selected yeast strains, and fermented in stainless steel tanks at controlled temperatures. Maximum colour and flavour extraction is achieved by gentle pump-overs and punch downs 3 times a day before gentle maturation in French oak for 8 to 12 months.

FOOD PAIRING

Pair with meaty stews and casseroles, North African tagines, roast beef, your favourite steak or mature cheese.

AGEING POTENTIAL

Ready for smooth easy drinking enjoyment, yet the structure will allow up to five years of bottle maturation.

ANALYSIS

Alcohol: 14 % | pH: 3.5 | TA: 5.8 g/l | RS: 3.5 g/l

WINE OF ORIGIN

Western Cape