

AVONTUUR FAMILY RESERVE

VINTAGE: 2022
WO: Stellenbosch
VARIETY: Cabernet Sauvignon 42% | Merlot 42% | Malbec 8% | Cabernet Franc 6% | Petit Verdot 2%

VITICULTURE:

The Taberer is crafted from hand-selected grapes from Stellenbosch's Helderberg, South Africa's "Kingdom of Cabernet." Its mountain slopes, coastal proximity, and well-drained shale and granite soils create intensely concentrated fruit. Northwest-facing vineyards benefit from cooling Atlantic breezes, enhancing balance and refinement. Significant day-night temperature shifts boost color, complexity, and intensity. Meticulous vineyard practices—leaf thinning, green harvesting, and careful bunch selection—ensure only the finest grapes reach the cellar.

WINEMAKING:

Quality sorting continues in the cellar, ensuring only perfectly ripened berries are vinified. Fermentation in stainless steel tanks over two weeks, with regular pump-overs, extracts vibrant color and velvety tannins. With minimal intervention, the wine undergoes light filtration to preserve its rich mouthfeel. It ages for 12 months in 300-litre French oak barrels (34% new, 33% second-fill, 33% third-fill), with each component vinified separately before blending from the finest barrels. An additional six months in foudre enhances complexity and integration. Unfiltered and bottled in the elegant Stellenbosch bottle, The Taberer embodies exceptional craftsmanship.

TASTING NOTES:

The deep ruby hue hints at its complexity and sophistication. This Bordeaux-style blend exudes rich aromas of blackcurrant, ripe plum, and dark cherry, intertwined with cedar, pencil shavings, and cigar-box spice. Mocha, crushed violets, and graphite add further intrigue. On the palate, black fruit flavors are supported by finely integrated oak spice. Cabernet Sauvignon provides structure and intensity, Merlot lends plush texture and ripe fruit richness, and Cabernet Franc introduces herbal complexity. Silky yet firm tannins lead to a long, layered finish with lingering notes of dark chocolate, roasted coffee bean, and spice. While already rewarding in its youth, The Taberer continues to evolve over the next decade.

FOOD PAIRING:

Flame-grilled ribeye, slow-braised lamb shank, or a rich wild mushroom risotto.

Alc: 14.22 % vol | RS: 2.35 g/l | TA: 5.93 g/l | Ph: 3.54



THE TABERER