THE WEST PEAK

CABERNET SAUVIGNON

VINTAGE: 2021

WINE OF ORIGIN: Stellenbosch

VARIETY: 100% Cabernet Sauvignon

VITICULTURE:

Crafted from hand-selected grapes grown in the Helderberg region of Stellenbosch, renowned as South Africa's "Kingdom of Cabernet." Here, mountain slopes, coastal breezes, and granite-rich soils shape a pure, concentrated expression of the varietal. Precision vineyard practices—like leaf thinning, green harvesting, and careful bunch selection—ensure only the finest fruit reaches the cellar. Warm days and cool nights enhance colour and flavour, resulting in a wine of remarkable depth and intensity.

WINEMAKING:

Meticulous quality sorting continues in the cellar, ensuring only perfectly ripened berries are vinified. Fermentation occurs over two weeks in stainless steel tanks with regular pumpovers for vibrant colour and supple tannins. Embracing minimal intervention, the wine undergoes light filtration and matures for 16 to 18 months in 300-litre French oak barrels (34% new, 33% second-fill, 33% third-fill) for a balanced oak influence. Final bottle maturation enhances integration and complexity, resulting in a wine of elegance and true sense of place.

TASTING NOTES:

A refined expression of Helderberg terroir, this wine reveals a deep garnet hue and an aromatic nose of blackcurrant, dark cherry, and blueberry, lifted by redcurrant vibrancy. The palate offers lush black fruit with earthy mulberry, balanced by vibrant acidity and fine, chalky tannins. Subtle notes of cedar, graphite, cigar box, and dark chocolate add complexity, while the long finish lingers with espresso, oak spice, and ripe fruit. Expressive in youth, this Cabernet will evolve gracefully, gaining nuance and silkiness over time.

FOOD PAIRING:

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

