



Lievland Vineyards Cabernet Sauvignon 2022



This is a modern rendition of Cabernet Sauvignon with a thoughtful addition of Cinsault that lift the aromatics and contribute to the long ageing potential of this wine.

WINE DESCRIPTION

The Lievland Vineyards Cabernet Sauvignon seamlessly combines classic Old World elegance with exuberant New World bold fruit.

COLOUR: Dark purple.

AROMA: Blackberry, plum, cassis and pencil shavings

PALATE: Blackberry, dark chocolate and liquorice

BODY: Structured acidity, fine lingering tannins and an elegant, polished finish.

TECHNICAL DETAILS

VARIETAL: 85% Cabernet Sauvignon, 15% Cinsault

GRAPE SOURCE: Coastal Region

ALCOHOL: 13.5%

RESIDUAL SUGAR: 2.90

TOTAL ACIDITY: 5.80

PH: 3.63

VINTAGE

The 2022 vintage had excellent growing conditions. Overall, very favourable for colour and aroma preservation in red wines. This vintage produced wines with pronounced, ripe fruit expression and soft tannins.

VINEYARDS

Grapes are primarily from high-altitude Stellenbosch vineyards, specifically in Simonsberg, Helderberg and Faure. Vines grown here produced grapes with structure, focussed fruit, and balanced acidity. The Cinsault grapes are from Paarl.

WINEMAKING

The grapes were hand-harvested, destemmed, crushed and chilled. After cold maceration the must was inoculated with selected yeast. After malolactic fermentation in tank, the wine was matured for 16 months in French oak (16% new). This cellar-worthy Cabernet should mature gracefully for 10-15 years.

SUSTAINABILITY

& PRODUCTION

Integrated Production of Wine (IPW) Certified.

This wine is vegan-friendly.

CLOSURE: Cork