



2021 Family Selection Single Vineyard Cabernet Sauvignon



Harvest Dates: May 1st - 2nd, 2021 | **Alcohol label %:** 14.0 | **pH:** 3.62 | **Acidity (TA):** 6.4 | **Residual Sugar (g/L):** 0.6 | **Serving Temperature (°C):** 16.0 | **Drink starting in:** 2023 | **ending in:** 2036

Growing Conditions

Good winter rainfall meant near full soil moisture profiles at budburst. Moderate rain during early spring encouraged good shoot growth, with a quick and even flowering resulting in excellent fruit set. Mild & dry conditions, without any significant extremes continued throughout the growing season. Production levels were excellent, above long term averages and the mild & slow ripening conditions enabled strong varietal character to develop. Vintage was dry and the weather stable so fruit was harvested, at optimal flavour development and high natural acidity. A "goldilocks" vintage.

Harvest

1 May 2021

Winemaking

Combination of new & seasoned French and American hogsheads for 24 months

Aging

Combination of new & seasoned French and American hogsheads for 24 months

Bottling

September 6 2023

Appearance

Deep ruby

Nose

Cassis, black currant with notes of black olive and vanillin.

Palate

Luscious notes of cassis and black currant, accented by hints of black olives, vanillin and cedar. Rich and velvety texture is supported by structured tannins.

Food Pairing

Pairs beautifully with rich dishes such as grilled lamb or a beef, where its luscious



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cassis and black currant notes can complement the savoury flavours. Additionally, it works well with aged cheeses, enhancing the experience with its hints of black olive and cedar.