

SINCE



1941

MONTAGU

WINERY



Mont Massif Cabernet Sauvignon

True to its terroir, the Mont Massif Cabernet Sauvignon beautifully expresses the rugged landscape surrounding this single vineyard. Planted in 2017, meticulous canopy and irrigation management optimize berry size for maximum fruit complexity. The nose offers elegant aromas of bright fruit with subtle hints of vanilla, leading to an intense palate of ripe red berries and cherries balanced by a soft, sophisticated nuttiness.

VARIETAL	100% Cabernet Sauvignon
ORIGIN	Montagu
SOIL TYPES	Karoo slate, shale & lime rich soils
CLIMATE	Semi-arid, mediterranean climate
AGE OF VINES	2017
VINEYARD AREA	5.28 ha
YIELD PER HECTARE	9 ton/ha
TRELLISED	5-stranded double length Perold
IRRIGATION	Drip
CLONE	CS 46 C
HARVEST DATES	12 March

VINIFICATION

Grapes are hand-harvested in the morning at 24.8° B. To concentrate colour and flavour, 10% of the juice is bled off before a 10-day fermentation in open-top vessels at 20°C, utilising regular punch-downs. Following an inoculated secondary fermentation, the wine is matured in older 300L American oak barrels and 1000L Flexcubes to refine its structure.

AGEING	1-15 years
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TECHNICAL ANALYSIS

Alcohol	14.04
pH	3.55
Residual Sugar	1.30
Volatile Acidity	0.57
Total Acidity	5.90
FSO2	40
TSO2	134

SERVING SUGGESTION

This complex, intensely flavourful Cabernet Sauvignon is a masterclass pairing for rich, savoury dishes. It pairs magnificently with pan-seared duck breast with a cherry reduction, grilled lamb loin chops with rosemary, or a hearty venison pie. For a cheese pairing, choose a well-aged Gruyère or a mature white cheddar.

Unlocking Excellence