



Montagu Winery Cabernet Sauvignon

A true expression of its terroir, this Single Vineyard Cabernet Sauvignon beautifully captures the essence of its surroundings. Planted in 2017, the young, vibrant vineyard yields a controlled 17 tons per hectare. Precise irrigation in this low-rainfall area manages berry size for maximum fruit complexity, while meticulous canopy management ensures optimal ripening. The result is a rich, hearty red wine layered with bold berry flavours and elegant undertones of sweet vanilla.

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	12 ton/ha
TRELLISED	5-stranded double length Perold
IRRIGATION	Drip
CLONE	CS 46 C
HARVEST DATES	10 March

VINIFICATION

The grapes undergo a cool morning mechanical harvest at 25.2°B. Fermentation is conducted over 7 days in stainless steel tanks at 20°C, utilising regular pump-overs to achieve deep colour and optimal tannin extraction. Following an inoculated secondary fermentation, the wine is carefully preserved and aged on a combination of French and American oak staves to develop its vanilla notes and smooth, rounded structure.

AGEING	1-15 years
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TECHNICAL ANALYSIS

Alcohol	14.45
pH	3.57
Residual Sugar	4.50
Volatile Acidity	0.48
Total Acidity	5.60
FSO2	46
TSO2	133

SERVING SUGGESTION

Serve at a comfortable room temperature. This bold, full-bodied wine pairs exquisitely with rich, flame-grilled meats. Enjoy it alongside a prime ribeye steak with a garlic-herb butter, slow-roasted oxtail stew, a wild mushroom risotto, or a platter of intense, mature blue cheeses.



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