

NOBLE HILL

CABERNET SAUVIGNON 2023

Cabernet has grown on the granite slopes of the Simonsberg mountain for over 300 years and produces classic, elegant wines. Aromas of cassis and Moroccan mint underlined by robust tannins and a long finish.

IN THE VINES

The average age of our Cabernet Sauvignon vineyards is more than 20 years, meaning the vines are hardy, mature, and low-yielding. Through careful soil improvement practices and organic mulching, the vines grow evenly and produce a low yield of intense, compact berries.

2023 was notable for good winter rains, a cool early spring, and late flowering. The vintage shows a delicate mineral character.

THE WINE

Our estate Cabernet Sauvignon grapes have intense colour and structure, making a light touch the cornerstone of our cellar practices. We aim for a light extraction by gently transferring the juice over the skins twice daily during the fermentation. This wine is matured in 225 liter oak barrels for 18 months.

South Africa may be defined as a New World wine producer but this can be a bit of a misnomer: our vineyards are planted in some of the world's oldest soils. The decomposed granite soils that define our vineyards give this wine an earthy, cool and distinctively Old World character. We taste black fruit, cedar, and a hint of spice. This wine should age elegantly and show increased refinement through at least 2032.

CERTIFIED ORGANIC

ORIGIN Simonsberg
PRODUCTION 5421 bottles
PH 3.6
RESIDUAL SUGAR 3.0 g/l
ALCOHOL 12.5%
TOTAL SO² 88 mg/l



RESPECTING THE SPIRIT OF THE SIMONSBURG MOUNTAINS
ORGANICALLY-GROWN ESTATE WINES