



BELLE MONTAGNE

Cabernet Sauvignon 2022

Wine of Origin Stellenbosch, South Africa



The Cabernet Sauvignon Vineyards

The grapes for this wine were carefully selected from two unique sites – Polkadraai Hills (planted in 2010) and Simonsberg (planted in 2003) respectively. These sites all have decomposed granite soils in common. The granite soils always deliver powerful wines, but each vineyard expresses this differently.

Picked on the 21st of March the powerful and fruit driven Polkadraai grapes bring juicy tannins to the blend.

Picked on the 24th of March the Simonsberg grapes yield austerity and are defined by tight tannins the wines contribute to the blend.

The aim was capturing the truest expression of Cabernet Sauvignon that delivers powerful yet seamless structure.

Winemaking and Maturation

The grapes are fermented in open top fermenters and punched down manually 3 times per day to optimize extraction. It is then matured for 18 months in barrels of which 20% are new to ensure the preservation of the fruit whilst the fruit and oak tannins are stitched together into a seamless wine. The wine was bottled on 20 November 2023.

Tasting notes

Deep dark red colour. A fruit driven Cabernet Sauvignon with black and red cherries supported by savoury notes of cedar and dark chocolate. The palate shows lots of the black and red cherries and the fine-grained tannin leaves the mouth with a clean cherry after taste. A full bodied wine with complex layers of fruit, juicy tannin and a dry finish.

	Cultivar	Origin	Vine age	Picking Dates	Alcohol	RS	TA	pH
Analysys	100% Cabernet Sauvignon	100% Stellenbosch	2003 & 2011	21 & 24 March 2023	14.77	1.8	5.7/l	3.68

Viticulturist: Nico Walters and Deon Joubert | Winemaker: Coenie Snyman

www.bellemontagnewine.com