

DE HAAS

FAMILY VINEYARDS



CABERNET SAUVIGNON SINGLE BARREL 2020

CABERNET SAUVIGNON 100%

From our first vintage we decided to bottle the best barrel separately. This Cabernet Sauvignon was matured in a single new French oak barrel made by François Frères. The fine grain of the oak and a medium toasting bring out all the flavour powerful fruit of the grape while giving it an intense and lingering finish. This well-balanced wine will age beautifully and will keep developing in taste.

HARVEST

The 2020 vintage in the Cape Winelands was marked by warm, dry conditions and lower-than-average yields, producing concentrated, age-worthy reds with ample fruit intensity and structure. Grapes were harvested 24 February, with sugar levels at 24.8 Brix.

WINEMAKING

Cultivar was harvested, fermented and aged separately. Alcoholic fermentation took place in open-top fermenters for 14 days on the skins and with punch downs three times a day. After fermentation, the wine was pressed and underwent malolactic fermentation in stainless steel tanks. After malolactic fermentation, the wine was racked to barrel and matured for 18 months in one 300L new French oak François Frères barrel.

TECHNICAL ANALYSIS

Alc: 13.75% | pH: 3.49 | TA: 6.3g/l | FSO2: 32ppm | TSO2: 162ppm | RS: 2.8g/l

PRODUCTION: 267 bottles and 50 magnums

WINES WITH PURPOSE

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