

DE HAAS

FAMILY VINEYARDS



FIRST 2020

CABERNET SAUVIGNON 74% / MERLOT 21% / MALBEC 5%

Our very first vintage (hence the name of the blend). In the glass, the wine shows a deep ruby core. Aromatically rich, it opens with dense layers of blackcurrant, dark plum, and mulberry, complemented by more earthy notes. Subtle hints of clove and baking spice emerge from careful maturation in French oak.

The palate is bold and structured, driven by the Cabernet Sauvignon's firm tannins and dark fruit core. Merlot adds mid-palate generosity, with velvety red fruit tones and supple texture, while Malbec contributes a touch of floral lift and juicy freshness.

Full-bodied and intense, the wine remains balanced by a streak of natural acidity and fine-grained tannins. The finish is long, savoury, and mineral, with echoes of black cherry, dried herbs, and cocoa powder.

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 17 and 24 February, with sugar levels at 24.8-26.0 Brix.

WINEMAKING

Cultivars were harvested, fermented, aged separately, and blended before bottling. 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 55% new and 45% second and third-fill French Oak barrels of 225L and 300L.

TECHNICAL ANALYSIS

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

PRODUCTION: 1.679 bottles and 100 magnums

WINES WITH PURPOSE

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