

ESTD 1906



HELDERBERG WINERY

STELLENBOSCH

RESERVE 2022

Alcohol: 14.07 % vol

RS: 2.9 g/l

TA: 5.5 g/l

pH: 3.74

W.O. Stellenbosch



VEGAN



Vinification & Winemaker's Comments

A cold and damp winter set the stage for the Cabernet Sauvignon 2021 harvest, encouraging beneficial dormancy in the vines. The consistently cool and moist weather, along with lower soil temperatures, persisted into spring, resulting in a delayed budbreak of up to two weeks. Following this, a period of drier and mild conditions prevailed during flowering and throughout the growing season. This gradual ripening process, ultimately contributing to exceptional colour and flavour maturation.

The Cabernet Sauvignon (90%) and Cinsault (5%) components are made from fruit grown on the Helderberg Mountain, while the Syrah (5%) comes from a south-face of the Polkadraai Hills. A combination of whole-bunch and destemmed fruit is fermented in stainless steel. Cabernet Sauvignon was matured in 30% new, 70% 2nd/3rd-fill barriques. The Cinsault and Syrah were matured in a combination of seasoned 2,500L foudres and barriques for 14-16 months depending on variety.

Tasting Note

The nose is classic and complex with its dusty blue and black fruits and whiffs of cherry, rosemary, cardamom, cloves, and potting soil. The earthy aromas, fresh herbaceousness and delicate cedar wood of the nose follows through with flavours of blueberry, blackberry and dark plums. The mid-palate is plush and focused, yet somewhat austere with its graphite nuances, lithe tannins and refreshing acidity adding to the balance of the wine. Cassis and black cherries linger on a refreshing finish.