

Family Reserve

2022

Blend Composition: 100% Cabernet Sauvignon

Origin: W.O. Coastal

Technical Notes: All grapes were hand harvested and de-stemmed but not crushed. Whole berries were transferred into stainless steel tanks for fermentation. The whole berries were cold soaked for 5 days prior to fermentation.

Fermentation lasted 15 days between 18 – 25°C in stainless steel tanks. A carefully planned pump over and delestage schedule ensured good aromatic extraction. The wine was thereafter subjected to a two-week post fermentation skin maceration where malolactic fermentation took place. After being pressed off the skins 70 % of the final wine was left to mature in a combination of 225 L, 300L and 500 L French oak barrels for 16 months. The other 30 % ware oak matured in stainless steel tanks with staves for 10 months. Only before bottling the different components and barrels were blended.

Wine Analysis

Alcohol: 13.7%

pH: 3.7

Total Acidity: 5.4g/l Residual Sugar: 4.1g/l



Tasting Notes: An elegant example of this noble variety, showing layers of ripe blackcurrants, red berry, mulberry and black plums with hints of cedar, savoury notes and mixed spice. A balanced wine with lots of fruit and fine notes of spice and tobacco on the palate. This wine displays a smooth, complex finish. The velvety character is a result of generous oak maturation resulting in finely textured tannins and a long-lasting finish. Complex and layered.











Journey's End Wines