

black pearl wines

Cabernet Sauvignon 2021 (formerly known as “Oro”)

Paarl, South Africa

Technical Notes

Fruit for this wine was hand-picked into 30lb crates with bunch selection done in the vineyard and on a sorting tray before light crushing and destemming – then transferred to small open tanks. Grapes were cooled to about 40 degrees F for cold soaking. Once the temperature rose naturally to about 60 degrees, cultured yeast was added. Wild ferments with this style of wine are risky – hence cultured yeast option. Open tank punch downs were done gently by hand, 3X daily for the duration of the ferment. Grapes were then pressed in a traditional 1 ton basket press. From there, the juice went straight to 300 liter barrels – mainly French and 2nd & 3rd fill primarily – for 1 year, during which time the wine was racked 2-3 times. Bottling is always unfiltered and very seldom filtered. This vintage was 85% Cabernet Sauvignon and 15% Shiraz but that assemblage changes every year, but remaining over 85% Cabernet. A little less than 3000cs were made.

About this Wine

Black Pearl Vineyards is an unirrigated vineyard on the slopes of Paarl Mountain. Mary Lou Nash relocated from Maine in 1995 and taught herself how to grow grapes and make wine. Mary Lou has earned quite the reputation in the SA’s industry as a renegade winemaker and a Cape Wine Master. The 3 hectares of Cabernet Sauvignon (planted 1999) are nestled between a parcel of extremely rare patch of Renosterveld (an indigenous flora) which is considered a World Heritage area. A further two sites of Cabernet were planted in 2020, consisting of 4 different clones. The vineyards are managed organically, save for the very infrequent need to spray for mildew. The fruit that they grow, produces voluptuous wines with soft tannins and black fruit notes – much like South Australia or Paso Robles. The Cabernet Sauvignon ripens easily here, and has no green/vegetal undertones. The splash of Shiraz, while it has a lot of black plum notes, also has nice peppery spiciness to complement the Cab, especially the white pepper backbone.



UPC CODE: 858441006088

Wine Analysis

Alcohol: 14.56%
Acidity: 5.76 g/L
pH: 3.78 g/l
Residual sugar: 3.2 g/l

- ✓ VEGAN FRIENDLY
- ✓ SUSTAINABLE
- ✗ ORGANIC
- ✗ BIODYNAMIC

Wine Maker: Mary-Lou Nash

Appellation: Pearl

Shiraz Yields per Acre: 3.5 tons

Cases Produced: 2,700

Filtration & Fining: None

Wood Treatment: 100% Barrel matured; 2nd & 3rd fill French

Length of Barrel Maturation: 12 months

Density of Planting: 2200 vines per hectare

Age of Vines: average age of 23 years

Yields: 3-4 tons a hectare

Trellising: Trellised high at 1,2 meters for the cool Atlantic breeze and to avoid heat reflected from hot soil

Row direction: Some North South for wind flow to prevent disease, some East West for maximum sun penetration

ASSEMBLAGE

85% Cabernet Sauvignon
15% Shiraz

SCORES/REVIEWS

93 pts John Platter
90 pts James Suckling

TASTING NOTE

Young, fresh, exuberant and approachable. Chunky plum and black fruit notes with a creamy texture and a generous palate, high fruit intensity, and sappy, black fruited finish.

