



‘THE DEN’

CABERNET SAUVIGNON 2024

Coastal Region, South Africa

Technical Notes

Cabernet Sauvignon grapes were harvested from Leeuwenkuil’s vineyards in the Bottelary area of Stellenbosch as well as Agter Paarl and the Swartland. Various clones were selected to add complexity and give a combination of rich berry fruit as well as traditional herbal notes to the wine. The grapes were destemmed, cold soaked for 4-6 days and then fermented with Bordeaux yeast strains in stainless steel tanks with French oak staves. Following that the wine underwent malolactic fermentation in those tanks and was settled on staves for just over 4 months. Minimal filtration and a light fining helped to ensure that the wine was not stripped of its character. 36,000 bottles were produced.

About this Wine

While Jeremy’s love for all things Pinotage and Rhone is well known, he does appreciate that the world enjoys good, robust Cabs as well and his arsenal of grape suppliers are not lacking in some high quality fruit that he’s lucky to work with. The den wines are social wines to be enjoyed with friends and family, named for the den, the heart of all African wild dog communities. Flavorpacked, soft and juicy wines for everyday drinking. This Cabernet was made in a softer style to fit in with this philosophy, yet is still packed with juicy blackberry fruit and toasty aromas from the use of wood. Jenny Metelerkamp, who lived with the Borgs in the bush in Botswana, produced a fine painted wolf ink drawing for the label.

UPC CODE: 8 58441 00636 1

Wine Analysis

Alcohol: 13.53%
Acidity: 5.7 g/L
pH: 3.65
Residual Sugar: 5.6 g/l

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

Tasting Note

A crowd-pleasing medium-bodied wine with typical Cabernet Sauvignon flavours of red currant, blackberry and black raspberry and cigar box with a touch of toasty oak. The wine has a lovely rich mid-mouth texture and a long, fruit-driven finish with fresh acid and gentle mouth coating tannins.

Scores/Review

“Blackberries, blackcurrants and bell peppers on the nose of this chewy red. It’s medium-bodied, dark-fruited and a little rustic. Sustainable.”

88pts - James Suckling

