

THE WINES

METZER FAMILY CABERNET SAUVIGNON 2022



VARIETAL:

92% Cabernet Sauvignon and 8% Shiraz. The Cabernet components hail from three unique vineyard parcels situated in the Steynsrust area of the Helderberg. Two of the blocks are mature bushvine parcels; now a rarity in the Cape winelands.

VINIFICATION:

This Cabernet has been fermented and aged as naturally as possible, without intervention and in search of an authentic reflection of its origin.

The grapes are de-stemmed into open top fermenters, and undergo a cold soaking for 3-5 days. The wine ferments naturally (without the addition of commercial yeast) for a period of 21 days during which it is punched down manually once a day. Thereafter it is gently basket pressed and moved by gravity into barrel. The 2022 was raised for 15 months in French oak barrels including 30% new wood. The wine was bottled unfinned and unfiltered in May 2023.

TASTING NOTES:

The wine shows classic Cabernet flavors of ripe plums, herbs and cassis as well as a hint of smoked meat. The wine opens up with darker undertones of cigar-box and spice before a mélange of layered berry fruits. The palate is full bodied, lifted by a fresh acidity and framed by compact yet prominent tannins.

AGING POTENTIAL:

The wine delivers immediate drinking pleasure but will gain in complexity with further cellaring.
Optimum drinking: 2025 - 2033 (18° C).

ANALYSIS:

Alcohol: 14.2%
T/A: 5.4 g/l
pH: 3.59
R/S: 1.8 g/l
Sulphites: 55mg/l

ACCOLADES: 93 Tim Atkin