



SAM 2021 WINE OF ORIGIN STELLENBOSCH



WINEMAKING NOTE: This wine is a blend of 93% Cabernet Sauvignon, 4% Merlot and 3% Petit Verdot from carefully selected vineyards around Stellenbosch to provide the perfect expression of Cabernet sauvignon from Stellenbosch.

The 2021 vintage in Stellenbosch has been lauded as a great vintage with regards to the quality. After a better than average rainfall over the preceding winter and good cold units, the cooler wet weather extended into spring and resulted in delayed bud break. We had reasonably good conditions through flowering resulting in good berry set and a larger than usual crop which required extra attention during crop management. The cooler weather persisted throughout the growing and ripening season. This delayed ripening and having a more drawn-out harvest resulted in perfect conditions for flavour and tannin development. This resulted in a much later harvest but near perfect fruit. The resultant wines are tight yet powerful with great fruit expression. The wines from this harvest should have the ability to age for a long time.

The vineyards are specially selected according to their age and site from various parts of Stellenbosch, mostly unirrigated and all low yielding (3 to 8 t/ha). This gives a pure expression of its environment in the wine. The grapes are ripened to peak maturity (between 23- and 25-degrees brix) before being hand harvested and delivered to the cellar and placed into a cold store overnight at 4 degrees Celsius. The grapes were bunch sorted, destemmed, berry sorted and then partially crushed to small wooden upright fermenters. There is an initial cold maceration until the fermentation begins spontaneously.

Post fermentation maceration is dependent on the ripeness of the fruit at picking and tannin development in the wine. The wine is then drained off and pressed in a vertical basket press.

Malolactic fermentation takes place in barrel after which the wine is racked and returned to barrel for further maturation. Maturation takes place in small 225-liter French barriques of which 40% is new and the balance 2nd fill barrels. Total maturation is for 22 months with regular racking's. The wine received no fining or filtration before bottling.

The wine was bottled in January 2023.

TASTING NOTES:

COLOUR: The wine displays an intense deep garnet colour with a plum red rim.

NOSE: The nose has brooding aromas of cassis, blueberries, black berries, tobacco leaf and cedar wood, with a light violet floral lift.

PALATE: The palate has compact dense dark fruit on the entry competing with flavours of dried herbs, tobacco spice, fresh vanilla and cedar. This all leads to a powerful mid-palate and a lingering finish with firm dry tannins which will enable the wine to age.

FOOD PAIRING: A perfect accompaniment to the perfect cut of grilled beef or vegetarian options such as melanzane parmigiana or a tomato ragu.

MATURATION: This wine can be enjoyed immediately after release but will improve with cellaring for up to 15 years from harvest.

PRODUCTION: 1881 bottles

TECHNICAL ANALYSIS:

- PH: 3.56
- TA: 5.4 g/l
- RS: 2.9 g/l
- Alc: 14.0% by vol.

AWARDS

- Tim Atkin's South Africa Special Report 2024 - 97 pts

VINEYARDS: CABERNET SAUVIGNON | AREA: POLKADRAAI HILLS (CAIRGNORM), STELLENBOSCH

Altitude:	Aspect:	Row direction:	Planted:	Clone Rootstock:	Soil Type:	Training:	Pruning:	Irrigation:	Plant Density:	Cropping:
160m	East	North-South	2001	CS46 / R99	Sandy Loam of Granitic Origin	4-wire Perold - Sprawling	Spur pruned	Supplementary drip	3333 vines per hectare (2.5m X 1.2m spacing)	3,3 tons/ha or 20 hl/ha

VINEYARDS: MERLOT | AREA: BOTTELARY HILLS, STELLENBOSCH

Altitude:	Aspect:	Row direction:	Planted:	Clone Rootstock:	Soil Type:	Training:	Pruning:	Irrigation:	Plant Density:	Cropping:
220m	West	North-South	2003	MO348A / R110	Medium potential clay loam Tukul soil of Granitic origin	6-wire vertical trellis (double Perold)	Spur pruned	Supplementary drip	5000 vines per hectare (1m X 2m spacing)	6 tons/ha or 36 hl/ha

VINEYARDS: PETIT VERDOT | AREA: POLKADRAAI HILLS, STELLENBOSCH

Altitude:	Aspect:	Row direction:	Planted:	Clone Rootstock:	Soil Type:	Training:	Pruning:	Irrigation:	Plant Density:	Cropping:
210m	Southwest	North-South	2001	C214 / R110	Decomposed Granite	Sprawling Trellis - 5 wire Perold	Spur pruned	Supplementary drip	2860 vines per hectare (1.4m X 2.5m spacing)	6 tons/ha or 36 hl/ha