**Spookfontein Cabernet Sauvignon 2022**

Dark fruit aromas of blackcurrant, plum and cherry yield to fresh green notes and subtly oaked warm spices and cedar. The blackcurrant character follows through to the finish, lingering on the palate of this gorgeous and well rounded, medium bodied wine.

**Production:** 7350 bottles produced

**Bottling date:** 3 July 2023

**Release date:** October 2023

Soil: Low-vigour, clay, sand stone.

Method: Spontaneous fermentation in open top fermenters

Destemmed and Crushed

Barrel ageing: 15 Months.

Maturation: 100% Barrel Ageing: 100% Tight Grain: 100%

1st Fill: 30%; 2nd, 3rd, 4th Fill: 70%

Yield: 4 tons / ha

ALC: 14.62%

RS: 1.9 g/l

TA: 5.5 g/l

Free SO2: 27 mg/l

Total SO2: 97 mg/l