

Muratie Martin Melck Cabernet Sauvignon Family Reserve 2021

In special years, certain barrels of Muratie's Simonsberg Stellenbosch Cabernet Sauvignon are so exceptional in terms of their fruit intensity, structure and balance that they deserve to be held back and bottled separately. In this full-bodied, opulent wine, the black berries, currants and plums are almost Crème de Cassis-like in their concentration; the oak integration is seamless while imparting an exotic spice perfume. A wine to cellar for at least five years before savouring slowly.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Muratie Wine Estate

winemaker : Hattingh de Villiers

wine of origin : Simonsberg-Stellenbosch

analysis : alc : 14.74 % vol rs : 3.23 g/l pH : 3.61 ta : 5.7 g/l

type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**

pack : Bottle **size :** 0 **closure :** Cork

2025 Platter's Wine Guide - 5 Stars

2024 Tim Atkin SA Special Report - 93 Points

ageing : A wine to cellar for at least five years before savouring slowly.

Martin Melck, owned Muratie from 1763 to 1781. A mercenary from Prussia who acquired immense wealth at the Cape, primarily through marriage, he was also a devout Lutheran who felt so aggrieved that members of his faith were forbidden to form a congregation that he built a 'schuilkerk' (hidden church) alongside his own home in Cape Town. His greatest hope was that Lutherans would one day be able to worship openly – and indeed this came to pass one year before his death. His greatest love, though, was for his daughter, Anna Catherina, for whom he bought Muratie

in the vineyard : The Muratie Cabernet Sauvignon Reserve is sourced from a site-specific vineyard. This block was earmarked due to its unique location. Situated at the foot of the Simonsberg Mountain. For all intents and purposes we cultivate it as a single vineyard.

about the harvest: The grapes were handpicked yielding 6 tons per hectare.

in the cellar : Grapes are destalked, berries are hand sorted prior to being crushed and pumped into a combination of stainless steel and open fermenters. A controlled fermentation was ensured and regular pump-overs and punch-downs were done. Matured in 100% new French Oak for 22 months. The fruit, tannin structure and fine acidity indicates a wine of balance and finesse reflective of the Simonsberg terroir



Muratie Wine Estate

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