

Manley Private Cellar Cabernet Sauvignon 2021

A deep-coloured wine showing characters of eucalyptus, seared green pepper, black currant, blackberry compote and black cherry as well as tobacco, blueberries and vanilla stick aromas.

BBQ, venison, waygu beef, rump, and sirloin

variety : Cabernet Sauvignon | 100 % Cabernet Sauvignon

winery : Manley Wine Estate

winemaker : Joshua van Blommenstein

wine of origin : Tulbagh

analysis : alc : 14 % vol rs : 2.90 g/l pH : 3.64 ta : 5.50 g/l

type : Red **style :** Dry **body :** Full **wooded** **vegetarian**

pack : Bottle **size :** 750ml **closure :** Cork

2024 Gilbert & Gaillard - Double Gold

ageing : 15 years and longer.

The recorded wind during the flowering and berry-set stages was the major foundation for smaller berries, offering an intensive extraction from the grape skins that provided deeper and more structured wines.

in the vineyard : The winter prior to 2021 allowed good growth in the vineyards as the water table was reasonably filled. It gave the vineyards a chance to produce a nice canopy leading to phenolic ripe grapes.

about the harvest: These grapes were picked early morning and were sent to the cooler for 5 hours.

in the cellar : In the cellar, the grapes were processed and put into a tank where cold maceration took place for about 2 days. The yeast used has a slow fermentation speed allowing for an extended extraction time thus the great colour and aromatics on this wine. After fermentation an extended skin contact was followed and then 24-month barrel ageing in French oak barrels.

