



# LABORIE

*La Grande Vie*

## CABERNET SAUVIGNON 2023



### WINE OF ORIGIN

Western Cape

### VINTAGE CONDITIONS

Water is the key feature of this vintage. Its lack to begin with and its abundance at the end with a few key cameo performances in between. Simply put we began this vintage with a very dry winter indeed. Our winter rains are the main source of moisture for our soils in the Western Cape and particularly in the Coastal regions. Our soils are consequently the biggest (most important) reservoir of moisture for our vineyards in these regions. With winter rainfall between 50% and 60% of long-term averages, dropping below the drought years of 2017/2018 in some places. Spring and summer rainfall were not enough to make up for the shortfall until early December when a cloudburst of thundershowers (and some hail) brought great relief. The rains caused increased disease pressure, but was managed well. What was becoming clear in January was a seriously smaller grape crop lead by smaller berries in particular. The smallest crop in 19 years. Cooler early season conditions led to great concentration of aromatics and structure further strengthened but smaller berry size. Early, light and brisk was the harvesting period until late February and early March where unseasonal rainfall slowed things down considerably for the last portion of the vintage.

### WINE DESCRIPTION

This Cabernet Sauvignon is round and rich, offering aromas of black current, spearmint with hints of spice. The palate is elegant and juicy, with a bold tannin structure and seamless finish.

### MATURATION

The wine was matured for 10 to 12 months in mostly second and third-fill barrels.

### SERVING SUGGESTION

Enjoy this wine on its own or with grilled meat, game or any other flavoursome red meat dishes

### CELLARING POTENTIAL

Enjoy this wine now or cellar for up to 4 years.

### WINE ANALYSIS

Alcohol: 13.87 % v/v

pH: 3.55

Total acidity: 5.98 g/l

Residual sugar: 3.47 g/l