



BERGSIG
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E 1843 SEDERT

Oom Prop Cabernet Sauvignon Reserve 2019

*Traditional cigar box. Blackcurrant
with layers of dark spice, smokiness*



Tasting notes:

This Cabernet Sauvignon is an elegant wine with a deep garnet colour. Traditional cigar box and blackcurrant flavours are complemented by complex layers of rich dark- spice smokiness that developed during months of maturation in new French Oaks Barrels. Harmoniously integrated tannins make it accessible now, but it is structured well enough for 5+ years maturation. Enjoy with roasts and hearty flavourful casseroles.

Analysis:

Alc.: 14.24%
RS: 3 g/l
TA: 6.6 g/l
pH: 3.31

Vinification:

The Oom Prop Cabernet Sauvignon is a selection of our finest barrels. The juice was pumped over the skins during fermentation to extract maximum colour and flavour. The wine developed during ± 24 months maturation in 300lt French Oak Barrels

Terroir:

Mediterranean climate with annual rainfall of approximately 1000mm. The Estate is located on the upper slopes of the Breede River Valley at 240 – 350m above sea level. Cold winters with snow until late Spring, resulting in slow ripening. Harvest usually starts 2 – 3 weeks later than the rest of the country. Significant variation in diurnal temperature occurs in our region, with good sugar development during the warmer days while the drop in temperature at night preserves the balance of natural acids in the grapes. The soil is defined by a major geological fault, the Worcester Fault, which runs through the valley. Hills are composed of weathered sandstone and the valley floor is sedimented by a diversity of soil parent materials

Awards:

Michelangelo International Wine & Spirit Awards 2022 Gold
Veritas 2022 Bronze
Patter's Wine Guide 2023 4 ½ Star