



GOEDVERWACHT
FAMILY WINES

J&G CABERNET SAUVIGNON 2024

Deep crimson red colour. Aromas of blackcurrant, dark chocolate, and subtle hints of vanilla entice the nose.

These vineyards are planted on rocky, weathered shale soil with high lime content on a south-sloping terroir.

Moderate temperatures during ripening ensured even ripening. Cool night temperatures were favourable for good colour development in the skins.

Grapes were harvested at 24 B. Cold soaking for 24 hours at 15°C. Fermentation took place at 26°C for 4 days. It was left in a fermentation tank for 5 - 7 days and then racked into stainless steel tanks, where it went through malolactic fermentation. This process was completed after 4 - 6 weeks. All the components were aged for 12 months in second-fill 300 L French oak barrels. After maturation, the cultivars were blended and bottled after a light filtration.

Deep crimson red colour. Aromas of blackcurrant, dark chocolate and subtle hints of vanilla entice on the nose. Ripe, fine tannins on the palate give the wine ample structure for ageing but also offer great immediate drinkability.



VINTAGE	2024
VARIETY	Cabernet Sauvignon
CATEGORY	J&G
ORIGIN	Robertson Valley, Western Cape, South Africa
ALCOHOL	13 vol%
SUGAR	2.9 g/l
PH	3.6
ACIDITY	5.9 g/l
VA	0.6