



GOEDVERWACHT
FAMILY WINES

MAXIM CABERNET SAUVIGNON

Made from a single vineyard with weathered shale soil and perfect exposure. Cassis, berries, and lovely spicy oak flavours all intertwine to make this a substantial wine with excellent potential. Drink now or age 5-10 years. A classic red wine.

This vineyard is situated on the southern slopes of a small mountain on the section "De Kaap" of Goedverwacht Wine Estate. The terroir here makes it impossible for mechanical harvesting, and the grapes were harvested and selected by hand. The production was 3000 l/ha.

A warm and dry season, with high temperatures in January. The grapes achieved ripeness quite easily. Cool night temperatures were favourable for good colour development in the skins.

Grapes were harvested at 24 B. Fermentation took place in stainless steel pump-over tanks after a cold soaking period of 2 days. The fermentation temperature was controlled at 25°C. The wine was fermented dry on the skins and then pressed to another tank where malolactic fermentation took place and finished within 3 weeks. The wine was then racked into French oak barrels. Here, the wine spent another 3 months before being fined, stabilised, and filtered before bottling.

The name 'Maxim' means 'the absolute truth'. This deep red coloured Cabernet Sauvignon with its prominent mulberry and cedar nose carries through to a plummy, cherry and blackcurrant palate. The French oak is in perfect balance, and maturation can only improve over the next 10 years. We believe this is an exceptional example of Cabernet Sauvignon, which illustrates the high quality of wines produced on Goedverwacht Estate. Enjoy this fantastic wine with seared fillet of beef or with oxtail potjie.



VINTAGE	2023
VARIETY	Cabernet Sauvignon
CATEGORY	Maxim
ORIGIN	Robertson Valley, Western Cape, South Africa

ALCOHOL	13.5 vol%
SUGAR	2.8 g/l
PH	3.55
ACIDITY	5.6 g/l
VA	0.6