



Signature Brands is operated by the father and son team of Marius Sr. and Marius Jr. Burger. They are integral members of South Africa’s Old Vine Project, an initiative started in 2002 by the iconic Vineyard Manager Rosa Kruger. Under Rosa’s guidance, growers with old vines get paired with winemakers who share their passion of not preserving South Africa’s old vines, but to manage them in such a way that they will consistently produce superior fruit to sustain their future. In the process Rosa and her grower and winery partners sustain and continue South Africa’s long and rich history of being home to some of the world’s oldest viticultural soils.

VINICULTURE

In Stellenbosch, Cabernet is often referred to as “Die Boskind”.

From their winery in Paarl, Roodekranz predominantly works with growers in Paarl, Swartland, and Stellenbosch. In the Old Vine Project, a big focus is on Chenin Blanc, while their vineyards in Paarl produce more traditional red wines.



VINIFICATION

The grapes were hand-picked during the early hours of the morning, followed by destemming and a gentle crushing. Fermentation commenced in stainless steel tanks, with regular pump vessel. All three varietals were skillfully blended post-secondary fermentation, showcasing the synergy between them. Maturation: The wine matured in 4th fill French Barriques for a span of 14 months, bestowing a refined texture and subtle oak nuances.



SKU : 105898

Region	Stellenbosch and Paarl
Classification	Wine of South Africa
Vintage	2022
Grapes	1/3 Merlot, Cabernet Franc, Cabernet Sauvignon
Soil Composition	Decomposed granite and weathered shale
Vineyard Training	Irrigated trellised vineyards
Density/Yield	45 hl/ha
Fermentation	Stainless steel, including maloactic

Aging 4th passage oak barrels

Alcohol 14 %

Residual Sugar 2.7 g/l

PH 3.71 g/l

TA 5.6 g/l

Free SO2 22 mg/l

Total SO2 78 mg/l

TASTING NOTES

The wine has a deep and intense ruby red colour. Classic varietal aromas of dark cherries, black and red fruits, dried herbs and a hint of dark chocolate dominate the nose. The palate is rich with firm tannins, and sultry dark fruit flavours on the dry finish.

FOODS + MOODS

Ideal for any casual social gathering. The wine's bold structure is a perfect match for cuts of meat with equally bold textures, like beef rump, sirloin or fillet steak. It's rich flavours will align with hearty dishes like oxtail or braised lamb stew. Serve after dinner with rich and decadent chocolate or aged, hard cheeses.