



CARLSDALE

Cabernet Sauvignon Merlot 2023

WINEMAKER'S NOTE

The wine shows a bright ruby colour with a youthful red rim. On the nose, vivid red berry aromas are supported by subtle smoky undertones, followed by blackberry, plum, and a hint of dark chocolate. The palate is elegant and refined, displaying red fruit purity with soft, well-integrated tannins. Gentle oak influence provides structure without overwhelming the fruit.

The wine is fresh, balanced, and approachable, with a polished texture and a lingering finish. Its lighter alcohol contributes to finesse and drinkability, while the fine acidity offers lift and age-worthy potential over the next few years.

FOOD PARTNERS

This wine pairs beautifully with chargrilled lamb cutlets, ostrich medallions, and smoked duck breast. It also complements free-range chicken with a berry jus, roasted aubergine, beetroot-based dishes, or mild goat's cheese. Additionally, it works remarkably well with seared tuna or line fish accompanied by earthy vegetables.

ANALYSIS

Alcohol:	12.76 %
Sugar:	3.0 g/l
Total Acid:	5.4 g/l
pH:	3.62





CARLSDALE Cabernet Sauvignon Merlot 2023

Cultivar:	70% Cabernet Sauvignon and 30% Merlot
Age of the vines:	The Cabernet Sauvignon was planted in 2000, and the Merlot in 2000 & 2005
Harvest conditions:	The growing season benefited from sufficient winter rainfall, which supported healthy canopy development and even fruit set. Cooler periods during summer contributed to a slower ripening trajectory, helping to retain natural acidity and aromatic clarity. Although intermittent moisture required attentive vineyard management, the grapes reached maturity with balanced flavour concentration and fine phenolic texture.
Range:	Premium
Owners:	Mervyn Carelse, Estelle Carelse & Godwin Carelse
Wine of origin:	Western Cape
Vinification:	The grapes were harvested at optimal physiological ripeness and brought to the cellar in the early hours of the morning to preserve fruit integrity. Fermentation was closely monitored to achieve a measured extraction of colour, tannin and varietal character. Following malolactic fermentation, the wine matured in wood for a period, permitting the structural elements to evolve and the components to integrate harmoniously before bottling.
Ageing ability:	This wine can be enjoyed now, or it can be stored for another 5 years.
Awards	Vitis Vinifera Awards 2024 - Gold Gilbert & Gaillard Award 2024 - Gold