CHATEAU LIBERTAS 2023

BACKGROUND

Known affectionately as the grandfather of South African reds, Chateau Libertas is one of South Africa's longest established wine labels. First released in 1932, it has been made uninterruptedly since that time, changing remarkably little since its debut. Those who have been involved in making the blend will attest that there has never been a fixed recipe. The overriding criterion has always been to remain loyal to the original intention of the wine: to please with an approachable, well-balanced and layered combination of fruit and wood and the structure to age.

The 2023 vintage is made from a blend of Shiraz (35%), Cabernet Sauvignon (33%), Petit Verdot (19%) and Cinsault (13%) grapes.

The vineyards (viticulturist: Isabel Habets)

Grapes for this wine were sourced from premier vineyards situated across the Western Cape. The majority of fruit came from Stellenbosch, Malmesbury and Darling.

The winemaking (winemaker: Bonny van Niekerk)

Optimally ripened grapes were received at the cellar and fermented at 22° to 25°C for 10 to 14 days. The skins were pressed and the free run and pressed juice kept separate. The different grape varieties were individually vinified, with malolactic fermentation taking place in stainless steel tanks prior to maturation. The various cultivars were separately matured on oak staves prior to blending.

Winemaker's comments

Colour: Ruby red.
Bouquet: Fruit-forward and lively with delicious aromas of strawberries, raspberries and red cherries.
Taste: Elegant in its layering of small red berry flavours and black pepper spice, in harmony with sweet oak and firm yet juicy tannins on the finish.
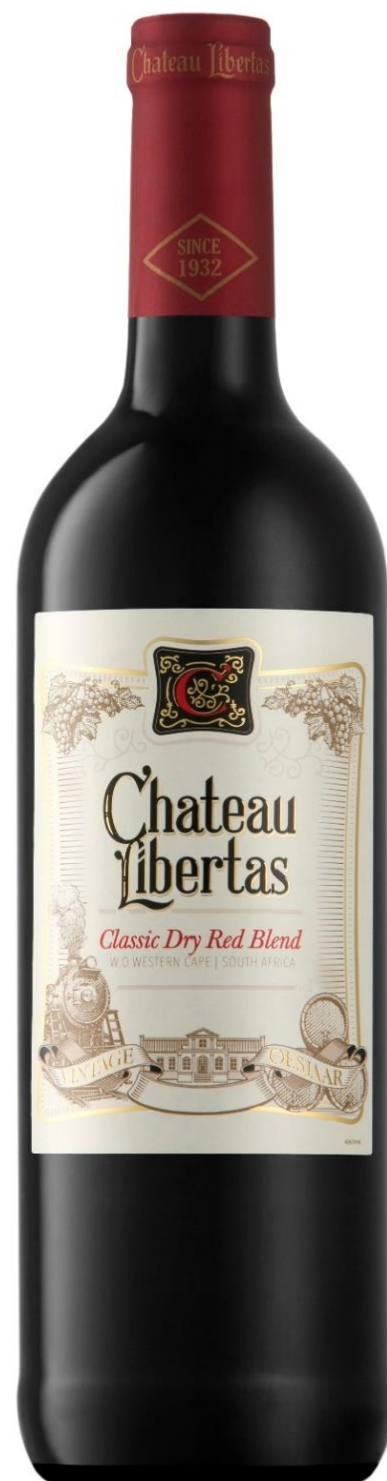
Food pairing

Smooth and delicious, it makes a great match with so many foods. Try it with smoked meats, hearty pastas, pizza, grills, roasts, casseroles, stews and robust cheeses.

Chemical analysis

Alcohol: 13.40% by volume
Residual sugar: 3.65 g/l
Total acid: 5.25 g/l
PH   3.58

Available in 750 ml and 2-litre bag-in-box formats.