



Chateau Libertas

CHATEAU LIBERTAS 2022

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.

Made from a blend of Cabernet Sauvignon (31%), Merlot (26%) Petit Verdot (23%), Malbec (11%) and Cinsault (9%).

The vineyards (viticulturist: Isabel Habets)

Grapes for the wine were sourced from premier vineyards across the Western Cape, mostly from Stellenbosch, but also from 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 in on oak staves prior to blending.

Winemaker's comments

Colour: Ruby red.
Bouquet: An abundance of dark ripe fruit and subtle small berry aromas, followed by sweet oak spice.
Taste: Elegant and quite old-world in its layering of dark ripe fruit, small berry flavours and sweet oak spice. 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: 13.00% by volume
Residual sugar: 4.00 g/l
Total acid: 5.56 g/l
PH 3.56



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