BY OFFICIAL GRANT OF SIMON VAN DER STEL 1685 GOVERNOR OF THE CAPE OF GOOD HOPE

MURATIE
stellenbosch

Martin Melck Cabernet Sauvignon Family Reserve 2023

Faith, hope, charity, purity.



MARTIN'S STORY

Martin Melck, owned Muratie from 1763 to 1781. A mercenary from Prussia who acquired immense wealth at the Cape, primarily through marriage, he was also a devout Lutheran who felt so aggrieved that members of his faith were forbidden to form a congregation that he built a 'schuilkerk' (hidden church) alongside his own home in Cape Town. His greatest hope was that Lutherans would one day be able to worship openly – and indeed this came to pass one year before his death. His greatest love, though, was for his daughter, Anna Catherina, for whom he bought Muratie.

VINEYARD

The Muratie Cabernet Sauvignon Reserve is sourced from a site-specific vineyard. This block was earmarked due to its unique location. Situated at the foot of the Simonsberg Mountain. For all intents and purposes we cultivate it as a single vineyard.

VINIFICATION

The grapes were handpicked yielding 6 tons per hectare. Grapes are destalked, berries are hand sorted prior to being crushed and pumped into a combination of stainless steel and open fermenters. A controlled fermentation was ensured and regular pump-overs and punch-downs were done. Matured in 100% new French Oak for 22 months. The fruit, tannin structure and fine acidity indicates a wine of balance and finesse reflective of the Simonsberg terroir.

WINEMAKER'S COMMENTS

In special years, certain barrels of Muratie's Simonsberg Stellenbosch Cabernet Sauvignon are so exceptional in terms of their fruit intensity, structure and balance that they deserve to be held back and bottled separately. In this full-bodied, opulent wine, the black berries, currants and plums are almost Crème de Cassis-like in their concentration; the oak integration is seamless while imparting an exotic spice perfume. A wine to cellar for at least five years before savouring slowly.

ANALYSIS

Alcohol	14.77 %
Residual Sugar	1.7 g/l
Total acid	5.4 g/l
pH	3.8

www.muratie.co.za Tel: (+27) 021 865 2330 info@muratie.co.za