



Safriel House is a family owned wine house founded upon a passion for South African winemaking, grape growing terroir, and hands-on experience in the cellar. Our small batch wines honor the 300 years of winemaking heritage of the Cape, while at the same time incorporating sustainable, innovative and minimal intervention winemaking techniques. Safriel House wines are part of the new wave of South African wineries and express the climate, geology and wine making styles that make South Africa unlike any other growing region in the world.

The Vineyard and Wine

Cabernet Sauvignon vineyards were traditionally planted near the valley floor as it was too cold for grapes to ripen properly at higher elevations. Climate change has made the valley floors much hotter than in the past. To recapture the cooler climate that makes for complex balanced wines, we decided to make a new Cabernet Sauvignon from high altitude vineyards.

The grapes used to make this wine are sourced from a unique vineyard situated in Elgin, at an altitude 750ft to 1050ft above sea level, and managed for ultra-premium quality. The vineyard grows on a steep southern slope and is exposed to cool afternoon sea breezes, which results in slow ripening, yielding soft tannins and balanced, elegant fruit resulting in a modern, fresh Cabernet Sauvignon.

Technical details: ALC - 14.0% Vol; PH - 3.4;
RS - 3.4 g/l; TA - 6.0 g/l.

Oak Aging

26 Months in 50% new French oak, 50% in older oak with new inserts, all 500 liter barrels. French oak barrels from Alliers and Nevers, mixed treatment (medium toast plus).

Overview and Tasting Notes:

High altitude vineyard yields fresh, lighter-style trademark cassis & subtle violet note. Savory & succulent followed with a black fruit spectrum of fruits, and beautifully supported by oak and a lingering aftertaste. Complex and long lasting, this wine will reward further bottle ageing for 8-20 years.



Lynne Safriel outside the cellar



The Elgin vineyard where our Cabernet Sauvignon is grown

