

ELETHU IS A WINE GROWER WITH A UNIQUE HISTORY AND REPUTATION FOR OUTSTANDING QUALITY. ESTABLISHED IN 2007, IT COMPRISES BLACK-OWNED LAND AND BLACK-MANAGED VINEYARDS AND WINEMAKING

In its early days, Elethu sold the grapes from its top-performing vineyards. Then, it took the next step, releasing Elethu Skalie - an ultra-premium wine and the standard-bearer for this remarkable initiative.

The Elethu farm lies on fertile river-fronting land on the outskirts of Bonnievale.

A complement of 33 community members and beneficiaries includes cellar personnel and permanent farm personnel who know the vineyards intimately. Indeed, the name Elethu reflects this closeness with the land. Chosen by the community of owners and beneficiaries, the word is Xhosa, meaning "it is ours".

The same spirit is captured in the collective vision to create and share an exciting new wine story that showcases the region's unique terroir. Skalie is the foundation of these wines. The Afrikaans name for shale, skalie dominates the farm, harbouring nutrients between its layers and giving the wines their character.

Elethu is the dream, fully realised, and Skalie, a community's commitment to nurturing land that has changed lives and will to do so for generations to come.

AWARDS



2022
91 POINTS

Elethu Skalie Cabernet Sauvignon
2020



2022
DOUBLE GOLD



CABERNET SAUVIGNON 2020

Winemaker's notes

This wine's aromas waft from the glass as invitation into a bed of juicy and ripe red berries. Subtle notes of wood spice underscore this first encounter and meld into a delicious, elegant palate. It has firm structure and silky tannins that linger in the long finish.

Cultivar

Cabernet Sauvignon

Style

Red Wine

Viticulture and winemaking

The vineyard for this wine was planted on a north-easterly slope with south-east to north-west row direction. Selection of clones and rootstock was done according to the terroir. Strict viticulture practises were applied, and the best quality bunches were sought for harvest by handpicking. The grapes were tasted and monitored regularly to be harvested at physiological ripeness. The grapes were cold-soaked for 24-hours before fermenting on the skins for three days. It was racked to barrel, where it underwent malolactic fermentation. It spent a further 18 months maturing in new oak barrels, of which 70% are of French origin and the remainder, American.

Soil

The weathered shale in which the vines thrive is the foundation of excellence in this wine. It allows for good drainage and steady, healthy development of the plants and contributes colour intensity and structure in the wine.

Maturation potential

This wine is ready to be enjoyed immediately but will continue to develop in bottle for up to 10 years.

Serving suggestions

This wine can easily be enjoyed on its own, but pairs well with bold red-meat dishes prepared as grills, stews or roasts and served with rich tomato-based dishes.

Chemical analysis

Total acidity (TA) 5.5	Alcohol 13.86
Residual sugar 2.3	pH 3.68

Winemaker: Christopher Filander
Farm manager: Johannes Fredericks
General manager: Kristin Johnson
Viticulturist: Sakkie Bosman