



TELOS 2019



Hailing from the exceptional 2019 vintage, this wine originates from a single vineyard block and is limited to just 1 000 bottles.

The singular expression of this wine is undoubtedly rooted in the origin of the Cabernet Sauvignon—a single block on the Tokara property. Situated on the crest of a spur between two valleys, this block has benefited from millions of years of exposure to the elements. Its soil is a perfect blend of clay, derived from ancient decomposed granite, and gravel originating from Table Mountain Sandstone, which slowly weathered and crumbled down the slopes of the Simonsberg Mountain.

The clay, with its natural affinity for binding water, keeps the vines on a knife-edge of water stress, releasing moisture only as needed when transpiration rates increase during the warmer ripening season. This results in a slow ripening of tannins and a stronger tannin structure overall. Meanwhile, the gravel—extending at least 2.5 metres deep—moderates the clay content, softening the tannins appropriately to align with sugar ripeness.

Harvesting takes place in two passes, respecting the natural variability in soil across the block, monitored and confirmed each season by NDVI (Normalised Difference Vegetation Index). The clusters are hand-picked and cooled overnight to 5°C before destemming and careful hand-sorting the following morning.

The TELOS Cabernet Sauvignon is fermented in two small raw concrete tanks acquired specifically for this purpose. Pre- and post-fermentation maceration ensures gentle yet complete extraction from the skins, allowing for softer handling of the cap during peak fermentation. Only the free-run wine is transferred to a selection of French oak barrels, chosen through meticulous trials that began in 2005 with various prototype wines.

On the nose, this 2019 red displays bold cassis and blackberry, lifted by a hint of rooibos. Dark graphite and gravelly minerality are luxuriously interwoven with nuances of cigar box and five-spice. The palate is exuberant and complex.

This rare South African expression boasts vibrant natural acidity and ripe, fine-grained, powdery tannins that cushion a beautifully natural sense of balance, harmony and finesse. All elements come together seamlessly and effortlessly, even at this early stage in the wine's evolution. A polished, faultless, old-world-leaning expression, it is an impressive new tour de force on the South African fine wine scene. Drink from 2025 onwards and cellar comfortably for 20+ years.

Alc. Vol %	Residual Sugar	Total Acidity	pH
14%	2.8g/L	5.5g/L	3.64