

Wine:	Isikhathi Estate Reserve	Style:	Bold, structured, cellar-worthy
Origin:	Certified Stellenbosch, South Africa	Vinification:	Traditional open-top fermentation
Producer:	Lovane Boutique Wine Estate	Closure:	Cork
Variety:	Cabernet Sauvignon, Petit Verdot, Cabernet Franc (Estate-grown)	Alcohol:	14.5%
Aging:	24 months in French oak (40% new barrels)	Drink Window:	2025–2035
Vintage:	2022	Packaging:	6 x 750ml per case
Winemaker:	Hennie Visser		

Appearance

Deep garnet with a saturated core and vivid ruby rim. Brilliant clarity and rich pigmentation hint at both power and refinement.

Nose

Elegant and expressive with layered complexity.

Fruit: Cassis, black cherry, and ripe plum dominate, with wild blackberry and dark raspberry from the Petit Verdot and Cabernet Franc.

Oak Influence: Polished French oak brings notes of cedar, vanilla bean, and cigar box, interwoven with cocoa and clove.

Tertiary Aromas: Hints of graphite, dried herbs, and earthy spice foreshadow a wine built for graceful aging.

Palate

Structured and textural with depth, balance, and length.

Texture: A supple entry expands into a firm, layered core framed by refined, chalky tannins.

Flavour Profile: Concentrated black fruit, blackcurrant leaf, and roasted plum integrate with baking spice, tobacco, and hints of graphite.

Acidity: Bright yet balanced, providing freshness and longevity.

Finish: Persistent and savoury, with lingering notes of dark fruit, oak spice, and crushed stone.

Estate & Family Philosophy

At Lovane, life slows to the rhythm of the vineyard. Days are measured in pruning seasons and picking dates, not deadlines. The air is still in the early morning, the cellar calm and cool. **Isikhathi**, meaning *time* in isiZulu, is shaped by this unhurried pace. The kind of time that gives space for grapes to ripen fully, and wines to mature gently and without

interference. It reflects a way of working, and living, rooted in patience, purpose, and a deep love for the art of winemaking.

Founded in 2003, Lovane is now cared for by the Visser family — Theresa, Hennie, and their twin daughters, Andrea and Natalie — who have tended this small farm with care, conviction, and a commitment to doing things properly.

This Bordeaux-style blend is made entirely from hand-harvested estate grapes, **Cabernet Sauvignon, Petit Verdot, and Cabernet Franc**, vinified using traditional open-top fermentation and matured for 24 months in carefully selected French oak barrels, 40% of which are new. Every decision, from vineyard to cellar, is intentional and personal.

Isikhati isn't just our finest wine. It is our story; one of grace, craftsmanship, and quiet strength and bottled for those who value both elegance and authenticity. Theresa's quiet resilience, Hennie's precise winemaking, and our family's shared vision come together in a wine of poise, power, and place.

Conclusion

The 2022 vintage delivered exceptional concentration and balance, with ideal ripening that allowed for slow flavour development and fully mature tannins. The result is a wine of elegance and power, capable of aging for a decade or more. Traditional winemaking and restrained oak use let the vineyard speak clearly, this is Lovane at its most expressive and enduring.

Serving & Cellaring Information

Wine of Origin: Certified Stellenbosch, South Africa

Food Pairing: Serve with dry-aged ribeye, venison, oxtail stew, rosemary lamb shank, or mushroom ragù with polenta.

Serving Temperature: 16–18°C

Cellaring Potential: Enjoy now or cellar confidently until 2035.
