

Lushof Signet Red 2003

Michelangelo Awards 2005 - Gold

Veritas 2005 - Silver

Maiden Lushof blend shows firm tannins from Cabernet and Merlot bursting with red fruit. Spicy aromas on the nose gained from the Shiraz with fresh concentrated raspberry and mocha revealed by the Cabernet Sauvignon. The Merlot in the blend presents mulberry fruits combined with ripe plum temptation, which results in an elegant dry finish. The Cabernet, Merlot, Shiraz blend combines to an easy juicy marriage and a fine textured tannic wine with a well-managed supportive oak.

variety : Cabernet Sauvignon | 69% Cabernet Sauvignon, 23% Merlot, 8% Shiraz

winery : Lushof Wine Estate

winemaker : Daniel Hudson

wine of origin : Coastal

analysis : alc : 14.47 % vol rs : 2.3 g/l pH : 3.5 ta : 6.4 g/l va : 0.78 g/l so2 : 105 mg/l fso2 : 26 mg/l

type : Red **style** : Dry **wooded**

pack : Bottle

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ageing : Up to 3 years

in the vineyard : Location: North West slopes of the Helderberg

Altitude: 330-390 m

Distance from sea: 10 km with full frontal to False Bay and the seaboard around Cape Town.

Soil type: Hutton

Rootstock: Richter 99 & 101/14

Age of vines: 5 years

Trellising: VSP / double cordon

Pruning: 2 node spurs

about the harvest: The grapes were harvested in March/April 2003.

in the cellar : Closed tank fermentation controlled between 26-28°C with light aerative pump-overs 3 times daily. A combination of Lalvin 1103 and Lalvin 1033 yeast at a dosage of 200 mg/l were used to give a well structured wine. Regular racking. Light sheet filtration. 12 month barrel maturation (30% new wood).

Bottled: 31 January 2005

Production: 550 x 6 cases

