

Lanzerac Cabernet Sauvignon 1996

The 1996 Cabernet Sauvignons combination of raspberry and vanilla flavours is enhanced by nuances of marzipan and almonds to make for a multi-layered, complex, full-bodied wine.

variety : Cabernet Sauvignon | Cabernet Sauvignon

winery : Lanzerac

winemaker : Wynand Hamman

wine of origin :

analysis : alc : 13.0 % vol rs : 1.4 g/l pH : 3.79 ta : 5.1 g/l

Double gold in Slovenia, Gold in Portugal, 87% at Mondial in Brussels, 85% in Switzerland.



ageing : 5 years

in the vineyard : VINEYARD BLOCKS: Seven different vineyard blocks, D1, D2, D3, D8, L1, L5, L7.

AREA: 14,75 ha in total

CROP SIZE: 96 tons

TONS PER HA: 6.51 t/ha

ALTITUDE: 160m - 336m

AGE OF VINES: 4 years

ROOTSTOCK: Richter 110 (L7), rest all 101/14.

CLONES:

CS10, CS13C, CS20C, CS27A, CS163

SOIL: Alluvial sandy clay (L1, L5, L7), Red deep decomposed granite (D1, D2, D3, D8)

PLANT DIRECTION: E/W (D3), N/S (other).

TRELLISING: 2-wire Perold system. Sufficient to accommodate the vigour of the vines and to ensure good distribution of shoots, leaves and bunches.

DENSITY: 3,822 vines per ha on average.

SPACE BETWEEN ROWS: 1,8m (L1,L7), 2,4m (L5) rest all 3m.

SPACE BETWEEN VINES: 1,2m (L1,L7) rest all 1m.

IRRIGATION

Micro spitters controlled by computer system through moisture meters and tensiometers. This enables stress management of the vines to produce optimum fruit quality. This is done in accordance with the water retention ability of the specific vineyard block.

CANOPY MANAGEMENT

Optimal balance between vigour and crop load is achieved by pruning through the correct number of bearer eyes (2). Summer manipulation in the form of suckering, shoot thinning and positioning complement the winter pruning.

about the harvest: All harvesting is done by hand. Extreme care is taken not to damage grapes and only healthy grapes are picked. Grapes are picked when fully ripe.

in the cellar : The grapes were destemmed and crushed at the winery and pumped to the top compartments of combi-tanks. Fermentation took place on the skins to extract colour and flavour. A yeast strain selected from vineyards in Bordeaux was used. The fermentation took place at a controlled temperature of between 26°C and 28°C and the juice was pumped over the skins three times a day to cool the cap as well as to enhance flavour and to benefit colour extraction. After fermentation the wine was left on the skins for 3 weeks before it was drained off and the skins pressed. The wine then underwent malolactic fermentation in the tanks. Afterwards the wine was sulphured and left to settle before it was pumped to new, 2nd, and 3rd fill French oak barrels for a wood-maturation period of 12 months. After barrel-maturation the wine was bottled and underwent bottle-maturation for 12 months prior to release.

Lanzerac

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