

Lourensford 1700

The colour has an inky, plum intensity. Aromas of leather, kelp and vanilla characterise the nose. The palate is full bodied, complex and sumptuous. This is a full bodied red wine which will only improve with age.

Serve between 16 and 18°C with hearty roasts, heady casseroles and hard.

variety : Cabernet Sauvignon | 75% Cabernet Sauvignon, 25% Shiraz

winery : Lourensford Wine Estate

winemaker : Philip Costandius

wine of origin : Stellenbosch

analysis : alc : 14.5 % vol rs : 4.0 g/l pH : 3.73 ta : 5.72 g/l

type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**

pack : Bottle **closure :** Cork

ageing : Enjoy 5 years after the vintage and keep for eight years.

in the vineyard : Altitude: 150m above sea level

Age of vines: 6 years

Origin: Helderberg Ward, Stellenbosch

Soil: Situated on Tukulu and Oakleaf soil profiles

The Cabernet grapes hail from two different blocks, one on Lourensford known as Ponydam and the other situated in Faure. These blocks are situated on the foothills in well-drained, gravel-rich soils. The Shiraz all hail from the Hillside and Canarybush areas on Lourensford. The vineyards are about 5 km from the Atlantic Ocean and enjoy a maritime climate.

The specific clone of Cabernet Sauvignon is CS 46 and the Shiraz are SH 9 and SH 198. The vine plants are trained on a seven-strand Double Perold system and drip irrigation is applied.

Vintage

The vintage was preceded by a bone-dry winter followed by early-season rains. This sparked diseases and high plant vigor and vegetative growth. Thereafter came prolonged heat waves causing concentration in the grapes. Altogether it was a short, early and particularly challenging vintage.

about the harvest: Harvested during March 2005. Manual sorting of clusters and individual berries.

in the cellar : Gentle crushing followed by transport of the mash in satellite tank to the fermenter. Fermentation at 26°C with chosen yeast strains for a period of 5 days. Regular rack-and-return during the fermentation to enhance colour extraction and encourage oxygenation. Careful extraction during pressing to avoid coarse tannins. Siphoning of the wine straight into barrel. Completion of the Malo-lactic fermentation in 300 litre French Oak casks of which 50% were new. Further wood maturation for 14 months with intermediate rackings and egg white finings every three months.

