

Lanzerac Cabernet Sauvignon 2009

This Cabernet has inviting flavours of blackberry and youngberry with hints of cocoa, almond and cedar. The 2009 Cabernet Sauvignon is a full-bodied wine with excellent balance on the palate and a lingering aftertaste.

Roast beef, grilled lamb chops, Ostrich, casseroled poultry, tuna or pasta.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Lanzerac

winemaker : Wynand Lategan

wine of origin : Stellenbosch

analysis : alc : 14.82 % vol rs : 3.52 g/l pH : 3.65 ta : 5.6 g/l

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

pack : Bottle **closure :** Cork

ageing : The wine can be enjoyed now, but will benefit with a further 3 - 5 years of maturation.

in the vineyard : Vineyard blocks: Two different vineyard blocks, D1 and D2

Area: 7.44 ha in total

Crop size: 26.4 tons

Tons per ha: 3.5 t/ha

Altitude: 160m - 336m

Age of vines: 16 years (D1, D2)

Rootstock: 101/14

Clones: CS20C, CS27A, CS163

Soil: Red deep decomposed granite (D1, D2)

Plant direction: N/S

Trellising: 5-wire Perold system. Sufficient to accommodate the vigour of the vines and to ensure good distribution of shoots, leaves and bunches.

Density: 3 500 vines per ha on average

Space between rows: 3 meters

Space between vines: 1 meters

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 were picked when fully ripe.



Lanzerac

Stellenbosch

021 887 1132

www.lanzerac.co.za