

Lievland DVB 1997

This wine may be easily compared with a great right bank wine. Soft red fruits share a platform of well matured, dry tannins with complex black fruit flavours such as cassis and liquorice. The oak is well integrated and lends the wine extra complexity, balance and power. This wine will stand up well to cellaring.

variety : Cabernet Franc | Cabernet Franc, Merlot, Cabernet Sauvignon

winery : Lievland Wine Estate

winemaker : James Farquharson

wine of origin : Stellenbosch

analysis : alc : 13.45 % vol rs : 1.6 g/l pH : 3.80 ta : 5.7 g/l va : 0.61 g/l so2 : 58 mg/l

ageing : 5 years

about the harvest: The grapes were all harvested at optimum ripeness.

in the cellar : This wine was made from a blend of Cabernet Franc (61%), Merlot (28%), and Cabernet Sauvignon (11%). The grapes were all harvested at optimum ripeness and where possible fermented together for greater integration of flavours and structure. 50% of the Merlot fraction was fermented on oak wood staves. Where the must was fermented in separate tanks, different yeast strains were used to increase complexity. Strains include Vin 13 and NT50. Malolactic fermentation was completed in tanks before the wine was put into French oak (40% new) for maturation over a 16 month period. The wine was given a simple egg white fining before being filtered and bottled in October 1998.

