

## Lourensford Estate Cabernet Sauvignon 2009

Intense dark colour. Plum, red berry and tobacco flavours with a touch of old world leafy notes. A full bodied wine that shows pleasant, ripe tannins with a lengthy velvety finish.

Big, juicy red meats will pair well with these wines. Dishes containing rosemary or thyme will complement the wine, as well as poultry such as roast turkey or quail.

**variety** : Cabernet Sauvignon | 100% Cabernet Sauvignon

**winery** : Lourensford Wine Estate

**winemaker** : Hannes Nel

**wine of origin** : Stellenbosch

**analysis** : **alc** : 14.5 % vol **rs** : 4.4 g/l **pH** : 3.5 **ta** : 5.4 g/l

**type** : Red **style** : Off Dry **body** : Full **wooded**

**pack** : Bottle **closure** : Cork

**ageing** : This wine has the potential to only get better with maturation of up to 10 years.

**in the vineyard** : Altitude: 150m above sea level

Age of vines: 10 years

Rootstock: Richter 110

Clones: CS46, CS359

Slopes: Slight North facing slopes Row direction: North-South

Soil type: Decomposed granite, Oakleaf and Tukulu formations

**about the harvest** : Harvested during the day in March 2009.

**in the cellar** : The clusters were manually sorted and gently crushed. Fermentation took place at 26° - 28° C with selected yeast strains for a period of 5 days. Regular transfers took place during fermentation to enhance colour extraction and encourage oxygenation.

Aged for 18 months in 300L French oak barrels of which 50% were new.

