

Lourensford Estate Cabernet Sauvignon 2010

Intense dark colour. Blackcurrant fruit and a floral note with a touch of old world leafy notes. A full bodied wine that shows pleasant, ripe tannins with a soft oak influence on the 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 : Chris Joubert

wine of origin : Stellenbosch

analysis : alc : 14.5 % vol rs : 2.1 g/l pH : 3.61 ta : 6.00 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 end of March 2010.

in the cellar : The grapes were gently crushed after bunch and berry sorting took place. Cold maceration in the tank for 24 hours were followed by yeast inoculation. Three rack and return transfers were executed daily during fermentation. The entire process was carried out with the aid of overhead gantry cranes and satellite tanks to enable minimum handling and the use of gravity.

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

