

## Lutzville Cabernet Sauvignon 2013

The rich blackberry and blackcurrant fruit flavors are complimented by soft vanilla spice and mint notes. The firm but juicy tannins make it an excellent partner to red meat and hearty winter stews.

Red meat, braais and Potjiekos

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

**winery** : Lutzville Vineyards

**winemaker** : Jaco Van Niekerk

**wine of origin** : Lutzville Valley

**analysis** : alc : 14.0 % vol   rs : 2.0 g/l   pH : 3.80   ta : 5.4 g/l   va : 0.46 g/l   so2 : 71 mg/l

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

**pack** : Bottle   **size** : 0   **closure** : Screwcap

**ageing** : Enjoy now

**in the vineyard** : 50% from the cooler Koekenaap region and 50% from the warmer areas close to Vredendal in the Lutzville Valley.

**about the harvest**: Grapes are picked late in the harvest to achieve optimum ripeness. Yield 10 - 12 tonnes /ha

**in the cellar** : The grapes are gently pressed and only the free run juice is used and the free run juice only spend a short amount of time with the skins to ensure soft tannins in the wine. Using selected yeasts, fermentation takes place at between 18° - 22° C for 10 days. After racking, the wine undergoes malolactic fermentation and matures on French and American oak staves for 3 months to add complexity.

