

The River Garden Cabernet Sauvignon / Merlot 2012

A bright, deep red wine with dark chocolate, tobacco and blackberry notes on the nose followed by a dense meaty core with hints of licourice and a mineral finesse on the finish.

A wine to be enjoyed with everyday home-style dishes from meat on the barbeque to more hearty stews and pastas or even just with a beef sandwich for lunch.

variety : Cabernet Sauvignon | 62% Cabernet Sauvignon, 38% Merlot

winery : Lourensford Wine Estate

winemaker : Chris Joubert

wine of origin : Western Cape

analysis : alc : 14.0 % vol rs : 2.6 g/l pH : 3.48 ta : 5.9 g/l

type : Red **taste :** Fragrant **wooded**

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

ageing : This vintage can be enjoyed up to 2016, but will reach its best drinking potential towards the middle of 2014.

in the vineyard : Altitude: 100 - 200m above sea level from various locations on Lourensford Wine Estate

Age of vines: 6 - 11 years

Rootstock: Richter 110

Clones: CS46, MO192

Slopes: North western facing slopes

Row direction: North-East to South West and North-South

Soil type: Varying soil profiles particular to the Western Cape

about the harvest: A cool winter allowed vines to go into proper dormancy. We were expecting a very different scenario with the cool start to spring and early summer which we thought would delay the start of the harvest. Then the heat rose in early January and again in early February. However, for the most part, February and March were relatively mild, making for long, slow and very beneficial ripening. What also enhanced quality was the drop in night time temperatures that in some instances was 1.5° C - 2° C lower compared with the average for February. This helped fruit to retain aromas and flavours. The harvest dates were March – April 2012

in the cellar : Closure: Aluminium screw-cap with Saran/Tin liner

Cultivar: 62% Cabernet Sauvignon, 38% Merlot

Wood: matures in varying ages of 300L French Oak barrels for up to 12 months

