

The River Garden Shiraz / Cabernet Sauvignon 2012

A bright, deep red wine with hints of pepper spice, nutmeg and cinnamon with a wild red berry core and hints of cherries.

A wine that can be enjoyed with a whole range of dishes from meat on the barbeque to more hearty stews or even just with a beef sandwich for lunch.

variety : Shiraz | 75% Shiraz, 25% Cabernet Sauvignon

winery : Lourensford Wine Estate

winemaker : Chris Joubert

wine of origin : Stellenbosch

analysis : alc : 14.0 % vol rs : 2.6 g/l pH : 3.42 ta : 5.9 g/l

type : Red **style :** Dry **body :** Medium **taste :** Fruity **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. Up to five years from vintage date.

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

Age of vines: 7 - 12 years

Rootstock: 101 - 14 Mg

Clones: SH09, SH22, CS337, CS46

Slopes: South and North facing slopes

Row direction: 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.

in the cellar : Closure: Aluminium screwcap with Saran/Tin liner

Cultivar: 75% Shiraz, 25% Cabernet Sauvignon

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

