

Lourensford Winemakers Selection Cabernet Sauvignon/Merlot 2011

The wine has a brilliant colour – deep, dark, intense and bright. Aromas of concentrated ripe blackberry fruit and leather with ripe red cherries, plums and cigar box. The pallet is dense and structured. Firm fruit tannin is beautifully balanced by well integrated soft oak flavours that promise ageability, and gives structure and length. Very well rounded and supported with a velvety elegance and flavours of dark chocolate, tobacco leaf and red berry fruit. Decant before enjoying.

Food: Versatile when it comes to food pairing options but undoubtedly a big wine which will pair well with big foods. Steak, kudu, ostrich, roasted springbok haunch, venison pie – this wine can handle it all well. It will go well with grilled or barbecued foods as it latches on to the pronounced ‘browning’ flavours that develop with these cooking methods. It tends to not go well with acidic food and fiery hot dishes, light and delicate dishes or strongly-flavoured fish and mild to strong blue veined cheeses that can overwhelm the fruit flavours of this beautiful wine.

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variety : Cabernet Sauvignon | 65% Cabernet Sauvignon, 35% Merlot

winery : Lourensford Wine Estate

winemaker : Hannes Nel

wine of origin :

analysis : alc : 15 % vol rs : 3.3 g/l pH : 3.43 ta : 6.7 g/l

type : Red

pack : Bottle **size :** 0 **closure :** Cork

2014 International Wine and Spirit Competition - Silver Outstanding

ageing : This vintage can be enjoyed up to 2023 but will reach its best drinking potential towards the end of 2015 and with optimum cellaring only peak towards the end of 2018.

in the vineyard : Altitude: 168m above sea level (Merlot), 245m (Cabernet)

Age of vines: 10-12 years

Rootstock: 101-14 Mgt

Clones: MO347, CS359

Slopes: South-Western slopes

Row direction: North-South

Soil type: Situated on Tukulu, Oakleaf and decomposed granite soils.

about the harvest: It was a cooler vintage with healthy, ripe and matured fruit. Careful canopy management was done to make sure the grapes see just enough sunlight to keep them healthy and produce balanced fruit flavours. The fruit was picked by hand early in the morning to protect the very delicate flavours. The Cabernet Sauvignon and the Merlot were picked from separate single vineyards into 5 ton fermenters with regular, manual punch downs before the grapes were pressed and transferred to barrels for malo-lactic fermentation and aging. The harvest dates were March-April 2011.

in the cellar :

Cultivar: 65% Cabernet Sauvignon, 35% Merlot

Wood: Matured for 24 months in 100% new French oak barrels. Only the finest barrels were selected

