

## LOBOLA Cabernet Sauvignon / Shiraz 2014

The deep purple, almost opaque Cabernet Sauvignon pairs perfectly with the Shiraz to form a complex wine. The palate is layered with mulberries and spice particularly apparent, along with a noticeable smoky Syrah character. The purity of black fruit and concentration is seductive. While still young, the finish is a touch mouth puckering but being packed with primary fruit flavours it will gain in complexity and seductiveness with age.

This wine can be enjoyed with most beef, lamb, venison, chicken, vegetarian and pasta dishes.

**variety :** Cabernet Sauvignon | 50% Cabernet Sauvignon, 50% Shiraz

**winery :** Taillard Family Wines

**winemaker :** Teddy Hall

**wine of origin :** Western Cape

**analysis :** alc : 14.0 % vol rs : 2.7 g/l pH : 3.7 ta : 5.1 g/l va : 0.49 g/l

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

**pack :** Bottle **size :** 750ml **closure :** Cork

**ageing :** This wine needs time to show its true colours. It will gain in complexity and be at its best around 2018.

**in the vineyard :** The vines which yielded the fruit for this wine were planted on broken shale soils the farm Kersfontein. An average of 6.7 tons of fruit per hectare was harvested off the trellised and drip-irrigated vines.

**about the harvest:** At the time of harvest the sugar level was recorded as 24.5° Balling.

**in the cellar :** Fermented in closed fermenters, grapes were inoculated with a red wine yeast on its second day in the winery. The cap of fermenting grapes was punched down gently rather than vigorously. After five days of skin contact it was pressed and then pumped into tank where it underwent malolactic fermentation. The next step in the process was to transfer it into second, third and even fourth-fill barrels for between 12 and 14 months of maturation. After tasting my way through the wines, I made a selection and then bottled the wine with the minimum of interference.

