

## Lourensford Estate Cabernet Sauvignon 2013

The wine has a brilliant colour – deep, dark, intense and bright with a vibrant rim. Aromas of ripe blackcurrant fruit with red berries greet you on the nose along with subtle hints of cigar box. The palate is soft and smooth, yet structured and powerful. Firm fruit tannins are beautifully balanced by well integrated soft oak flavours which promise age-ability, and gives structure and length. Well rounded and supported with upfront flavours of juicy, blackcurrant and mulberry. The complex palate has a refreshing acidity on the finish.

This wine will pair well with game dishes and also big, juicy red meats which have been grilled or barbecued as it latches on to the pronounced 'browning' flavours that develop with these cooking methods. Our Cabernet Sauvignon will also work with sweeter sauces, cranberry jellies and relishes that accompany many savoury dishes. It also goes with everyday dishes such as cottage pie, bangers and mash, beef cooked in red wine, mushrooms on toast, and a mild, rare pan-fried steak. Serve between 15 and 18°C.

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

**winery :** Lourensford Wine Estate

**winemaker :** Hannes Nel

**wine of origin :** Stellenbosch

**analysis :** alc : 14.0 % vol rs : 2.4 g/l pH : 3.61 ta : 5.6 g/l

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

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

**ageing :** This wine has the potential to only get better with maturation of up to 10 years.

**in the vineyard :** Altitude: 150m above sea level

Age of vines: 12 years

Rootstock: Richter 110 Clones: CS46, CS359

Slopes: Slight North facing slopes

Row direction: North-South

Soil type: Decomposed granite, Oakleaf and Tukulu formations

**about the harvest:** A cool and wet winter allowed vines to go into proper dormancy. We experienced severe winds at the end of November and extreme heat wave conditions at the end of December. Luckily this did not affect the sensitive flowering and ripening stages too much. We experienced a cool summer with the highest rainfall for February in many years. This resulted in slower ripening and the ability to harvest at lower sugar levels. This in turn resulted in refined wines with elegance and good natural acidity. The Cabernet Sauvignon grapes were hand - picked and gently crushed into 5 ton fermenters with regular, manual punch downs before the grapes were pressed and transferred to barrels for malo-lactic fermentation and ageing. The harvest dates were March - April 2013

**in the cellar :** Cultivar: 90% Cabernet Sauvignon, 10% Merlot Wood: 100% wooded, matured for 18 months in 300L French oak barrels of which 40% were new barrels and 60% older barrels MATURATION POTENTIAL This vintage can be enjoyed up to 2020, but will reach its best drinking potential towards the end of 2015 and with optimum cellaring only peak towards the end of 2017.

