

Lutzville Cabernet Sauvignon 2014

The rich blackberry and blackcurrant fruit flavours are complimented by soft vanilla spice and mint notes.

Its firm but juicy tannins make it an excellent partner to steaks, roast beef and red meat stews.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Lutzville Vineyards

winemaker : Jaco Van Niekerk

wine of origin : Lutzville Valley

analysis : alc : 13.5 % vol rs : 4.4 g/l ta : 5.4 g/l

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

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

ageing : Enjoy now.

in the vineyard : 50% from the cooler Koekenaap region and 50% from the warmer areas close to Vredendal in the Lutzville Valley.

about the harvest: Like the Merlot, our Cabernet Sauvignon grapes are picked late in the harvest to achieve optimum ripeness

Yield 10 - 12 tonnes /ha

in the cellar : The grapes are gently pressed and only the free run juice is used and the free run juice only spend a short amount of time with the skins to ensure soft tannins in the wine. Using selected yeasts, fermentation takes place at between 18° - 22° C for 10 days. After racking, the wine undergoes malolactic fermentation and matures on French and American oak staves for 3 months to add complexity.

