

The River Garden Shiraz / Cabernet Sauvignon 2014

A bright, dark red wine with black cherry, plums, cinnamon spice and nutmeg flavours. The palate has a refreshing acidity with undertones of raspberry & blackberry and a savoury, mineral finesse on the finish.

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 | 72% Shiraz, 20% Cabernet Sauvignon, 8% Durif

winery : Lourensford Wine Estate

winemaker : Hannes Nel

wine of origin : Stellenbosch

analysis : alc : 14.0 % vol rs : 3.5 g/l pH : 3.50 ta : 5.7 g/l

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

pack : Bottle **size :** 0 **closure :** Screwcap

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

Age of vines: 11 - 12 years Rootstock: 101 - 14 Mgt

Clones: SH09, SH22, CS359, CS46

Slopes: South and North facing slopes

Row direction: North to South

Soil type: Varying soil profiles including high potential soil of Tukululu, Hutton and Pinedene

about the harvest: A cool winter allowed vines to go into proper dormancy. We experienced lots of rain, thunder storms and floods in August & November. Luckily this did not affect the sensitive flowering and ripening stages too much. The thunder storms and lots of rain resulted in good growth of the vines after budding. We had very little severe South Easter winds at the start of summer which resulted in very good budding & flowering of the vines as well as a record harvest. We experienced a fairly cool summer which resulted in slower ripening and the ability to harvest at lower sugar levels. With good canopy management and perfect harvest decisions we were able to bring the grapes into the cellar at the desired time. This resulted in refined wines with elegance and good natural acidity. The harvest dates were March - April 2014.

in the cellar : Cultivar: 72% Shiraz, 20 % Cabernet Sauvignon, 8% Durif

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

