

## Méthode Cap Classique NV

Flavours of violet, leather, blackberry and youngberry with hints of cocoa, almond and cedar. A full-bodied wine with excellent balance on palate and a lingering aftertaste.

Charred Gruyere Cheese; Braised Short Ribs; Mushroom Stroganof; Grilled Eggplant; Bitter Chocolate.

**variety** : 0 | 100% Cabernet Sauvignon

**winery** : Lanzerac

**winemaker** : Wynand Lategan

**wine of origin** : Jonkershoek Valley

**analysis** : alc : 14.0 % vol rs : 3.9 g/l pH : 3.52 ta : 6.3 g/l

**type** : Red **style** : Dry **body** : Full **taste** : Herbaceous

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

712015 4 Star Platter's Wine Guide

2015 Gold Wine Style People's Choice Awards

2015 Silver Decanter World Wine Awards

**ageing** : Drink now or cellar for 5 - 8 years.

**in the vineyard** : Three different vineyard blocks, D1, D2 and J15 from Lanzerac in the Jonkershoek Valley were used for the Lanzerac Cabernet Sauvignon 2013. Blocks D1 and D2 were 20 years old in 2013 and consisted of 7.44 hectares in total. Block J15 was 9 years old in 2013. The yield for the 2013 vintage was 5.72 tons/ha. The 3 blocks are situated at an altitude of 100-336m above sea level with mainly deep red decomposed granite soils. All pruning and harvesting was done by hand to ensure that only healthy and fully ripe grapes reach the cellar.

**about the harvest**: Late February to middle March.

**in the cellar** : Upon arrival at the cellar the grape bunches are hand sorted before destemmed; the loose berries undergo a further hand sorting before it is lightly crushed. Fermentation takes place in stainless steel tanks with regular pump-overs to extract colour and flavour. After fermenting dry the wine is left on the skins for 2-3 weeks before it is drained off and the skins pressed. The wine undergoes MLF in barrels. A selection of new, 2nd fill and 3rd fill French oak barrels are used to mature the Cabernet Sauvignon for at least 18 months. Regular rackings result in excellent integration between wood, fruit and tannins.

**Lanzerac**

Stellenbosch

021 887 1132

[www.lanzerac.co.za](http://www.lanzerac.co.za)