

## Lanzerac Cabernet Sauvignon 2015

A classic Cabernet showing plenty of fruity drinkability right now with the tantalizing promise of savoury, lipsmacking maturity to come. Black fruits abound with black cherries, currants and berries coming to the fore, all edged with hints of olive tapenade, dark chocolate and sundried tomato notes. Soft, supple tannins and freshening acidity add to the concentrated fruit, the whole suggesting there is plenty more excitement on the way.

Enjoy the wine with a succulent steak or tangy hard cheeses such as mature Gruyère or Cheddar.

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

**winery :** Lanzerac

**winemaker :** Wynand Lategan

**wine of origin :** Jonkershoek Valley

**analysis :** alc : 14 % vol rs : 4.7 g/l pH : 3.49 ta : 6.2 g/l

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

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

**ageing :** Drink now or mature 5 – 8 years.

**in the vineyard :** Three different vineyard blocks, D2, J14 & J15 from Lanzerac in the Jonkershoek Valley were used for the Lanzerac Cabernet Sauvignon 2015. Block D2 was 22 years old in 2015 and covered 5.34 hectares. Block J14 and J15 were both 11 years old in 2015. The yield for the 2015 vintage was 6.5 tons per hectare. The three 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:** Early 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**

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