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Chrysalis Red Blend 2016

The wine has a dark and intense colour. Aromas of concentrated ripe blackcurrants, blueberry fruit and cherries, olives, violets, tobacco leaf, cedarwood and a touch of Cape fynbos greet you on the nose. Big and bold, this wine has a dense palate which is structured yet explosive, bursting with upfront berry fruit flavours. Supported by an elegant, velvety combination of black cherry, olive, cassis and mulberry fruit. Decant before enjoying.

Undoubtedly a big wine, Chrysalis pairs especially well with substantial foods including grilled or barbequed lamb, beef or venison.

variety : Blend - Red | Cabernet Sauvignon, Merlot, Cabernet Franc
winery : Lourensford Wine Estate
winemaker : Timothy Witbooi
wine of origin : Stellenbosch
analysis : **alc :** 14.5 % vol **rs :** 2.9 g/l **pH :** 3.55
type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

Michelangelo International Wine & Spirits Awards 2020 - Double Gold

ageing : With optimum cellaring, this vintage has the potential to develop over a number of years.

This Red Blend is the crème-de-la-crème of our red wines on Lourensford. Harvested from select sections of the best single-vineyards. It is skillfully and meticulously blended from the best barrels in the cellar to express the essence of our unique terroir.

in the vineyard : Altitude: 168-245m above sea level
Age of vines: 12-14 Years
Slopes: South-Western slopes
Row direction: North-South
Soil type: Situated on Tukulu, Oakleaf, Pinedene and decomposed granite soils

about the harvest:
Lourensford Estate experienced a moderately wet winter that allowed vines to go into proper dormancy with budding that started earlier than usual. We did not have the usual severe South Easter winds at the start of summer and this resulted in even budding and flowering of the vines. Even though we experienced moderate temperatures and cool nights in the summer, the very dry conditions resulted in much faster ripening and the earliest recorded harvest dates in the history on the Estate.

The vines were generally very healthy and in good balance and harmony. The fruit was picked by hand early in the morning to protect the very delicate flavours and placed into 5-ton fermenters with regular, manual punch-downs before the grapes were pressed and transferred to barrels for malolactic fermentation and ageing. Resulting in a refined wine with elegance and structure.

in the cellar :
Wood: Matured for 19 months in 77% new French oak barrels.

Only the finest barrels were selected.