

Lushof Cabernet Sauvignon 2001 - Maiden Vintage

Mulberry and blackberry fruits dominate the first impression of this wine. But time in the glass reveals hints of mint, mocha and vanilla. These pungent primary fruit characters were tempered by the deft use of and maturation in well-seasoned French oak barriques. This elevated and therefore cooler site yields ripe fruit flavours but with the rigidity and slight austerity that one expects from fine Cabernet Sauvignon. The tannins unleash a succession of fruit flavours on the palate with the overall impression being one of length, depth and power.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Lushof Wine Estate

winemaker : Daniel Hudson

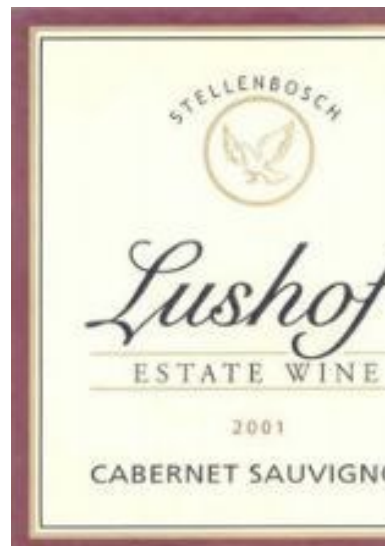
wine of origin : Coastal

analysis : **alc** : 14.0 % vol **rs** : 1.8 g/l **pH** : 3.5 **ta** : 5.6 g/l

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

pack : Bottle

Fairbairn Trophy Bronze



ageing : Up to 2-6 years. Time in the bottle will undoubtedly add further degrees of complexity to this opulent wine.

in the vineyard : Location: West facing slopes of the Helderberg

Altitude: 75-100m

Distance from the sea: 10 km

Soil type: Hutton (decomposed granite)

Rootstock: Richter 99

Age of vines: 2-3 years

Trellising: Vertically shoot positioned

Pruning: 2 node spurs

about the harvest: The grapes were harvested in March 2001.

in the cellar : Closed tank fermentation with regular oxidative pump-overs. 3 week maceration on skins Malolactic fermentation in oak. Regular racking. Light filtration. 14 months barrel maturation (all French oak (Nevers, Alliers and Tronçais. Medium and medium plus toast), 40% new). The wine was bottled on the 1st July 2002.