

Lushof Cabernet Sauvignon 2002

Fairbairn Capital Trophy Wine Show 2004 - Bronze

Powerful aromas of roasted peppers and pumpkin 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 ripe, coffee-flavoured tannins complement a refreshing acidity, with the focus on drinkability and roundness for the here and now.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Lushof Wine Estate

winemaker : Daniel Hudson

wine of origin : Coastal

analysis : alc : 13.5 % vol rs : 2.1 g/l pH : 3.85 ta : 5.6 g/l va : 0.67 g/l so2 : 67 mg/l fso2 : 34 mg/l

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

pack : Bottle

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ageing : Up to 3 years.

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

Altitude: 330 - 340m

Distance from the sea: $\hat{A}\pm 10$ km

Soil type: Hutton (decomposed granite)

Rootstock: Richter 99

Age of vines: 3 - 4 years

Trellising: Vertically shoot positioned/Double cordon

Pruning: 2 node spurs

about the harvest: The grapes were harvested at 7.8 tons on the 2nd April 2002 at 24 \hat{A} ° Baling.

in the cellar : Closed tank fermentation below 26 \hat{A} °C with regular aerative pump-overs. We used Lalvin L1033 yeast at a dosage of 200-mg/l. Malolactic fermentation in oak. Regular racking. Light earth filtration. 14 months barrel maturation (all French oak, 40% new).

Oak used: Nevers, Alliers and Troncais.

Toast: Medium & medium plus.

The wine was bottled on the 1st July 2003.

Production: 500 x 12 cases

