



LUTZVILLE

VINEYARDS

Diamond Collection

CABERNET SAUVIGNON 2018



Tasting Notes

This elegant Cabernet Sauvignon shows fresh aromas of black fruit, graphite and spicy notes. The palate bursts with berry freshness and fine tannins, the finish long and savoury.

Analysis

Alc: 13.38vol%

RS: 3.10g/l

pH: 3.61

TA: 5.70g/l

Vineyard

With its unique location on the West Coast and its close proximity to the Atlantic Ocean the Lutzville Valley creates a perfect terroir for the grapes grown here.

The fruit is from selected vineyards planted on the banks of the Olifants River, in Alluvial and Karoo soils and warmer sites further inland towards Vredendal. The climate leads to excellent colour development in the berries and fruit driven wines with soft tannin structures while retaining freshness and elegance.

Harvest & Cellar Treatment

The grapes were harvested at full phenolic ripeness between 24 – 25°Balling. Destalked, crushed and fermented with 4 pump overs per day to ensure maximum colour extraction, while extracting soft tannins.

Matured in 50% new and 50% 2nd and 3rd fill 300 litre French oak barrels for 18 months.

Serving

Best enjoyed now or within 5 years from vintage. This elegant and refined Cabernet Sauvignon will compliment a meaty stew, braised lamb shanks, slow roasted beef rib roast, ribeye steak, a beef stir fry or pan roasted veal chops.