



LUTZVILLE

VINEYARDS

Diamond Collection

EBENHAESER 2018



Tasting Notes

Fresh aromas of black fruit, prune, graphite and spice. Complimented by subtle notes of cedar and vanilla from wood maturation, with firm but elegant tannins and a lingering palate.

Analysis

Alc: 13.86vol%

RS: 4.4g/l

pH: 3.5

TA: 5.90g/l

Vineyard

With its unique location on the West Coast and its close proximity to the Atlantic Ocean 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- and American oak barrels for 18 months. This wine is a blend of only the best selected barrels of Cabernet Sauvignon, Shiraz, Merlot and Pinotage.

Serving

Best enjoyed now or within 6 years from vintage. This wine will compliment a meaty stew, braised lamb shanks, ribeye steak, a beef stir fry or pan roasted veal chops.