



LUTZVILLE

VINEYARDS

Francois Le Vaillant

CAPE VINTAGE 2016



Tasting Notes

This Cape Vintage is made from Ruby Cabernet grapes. Stacked with flavours of ripe plum, spicy black prunes and dried peaches. Rich and smooth on the palate with notes of dried fig and sweet baking spices that lingers.

Analysis

Alc: 17.92vol%

RS: 111.5g/l

pH: 3.72

TA: 5.30g/l

Vineyard

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

Driven by our eagerness to deliver something special to our clients, we selected a part of a Ruby Cabernet vineyard, yielding small berries with huge fruit intensity and left it to ripen further to produce our 1st Cape Vintage.

The vineyard is planted in Karoo soil, on a cooler slope in the Lutzville valley.

Harvest & Cellar Treatment

The grapes were hand harvested at 28.5° Balling, destemmed and fermented. During fermentation manual punch downs were done 6 times daily. This resulted in a wine with a deep red colour and a soft tannin structure. At the desired sugar level, the must was pressed and fortified with 3 year old rebate and brandy spirits.

The wine was matured for 24 months in 300L, old French oak barrels, followed by blending and bottling.

Serving

Best enjoyed slightly chilled with Gorgonzola or smoked cheddar. Bruschetta with fig and dates stuffed with blue cheese are elegant companions. For dessert keep it simple with dried fruit, nuts and truffles to enhance the flavours without competing with them.