



LUTZVILLE

VINEYARDS

Francois Le Vaillant CABERNET SAUVIGNON 2015



Tasting Notes

Intense aromas of red berry fruit and cassis, backed by hints of fresh herbs and spicy notes. Rich and complex with fruit intensity and freshness on the palate. A full structured wine supported by firm, ripe tannins, leading to a long lingering finish.

Analysis

Alc: 14.69vol%

RS: 2.70g/l

pH: 3.53

TA: 5.90g/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.

The fruit for this wine is from selected vineyards planted in Alluvial and Karoo soils, on the banks of the Olifants River 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, gently crushed and fermented with selected yeast strains. During fermentation 4 pump overs were carried out daily to ensure maximum colour extraction, while extracting soft tannins.

Matured in a combination of 50% new and 50% 2nd and 3rd fill 300 litre French oak barrels for 12 months.

Serving

Best enjoyed now or within 7 years from vintage. This full-bodied Cabernet Sauvignon will pair well with slow roasted beef, roasted leg of lamb or braised lamb shanks.