



LUTZVILLE

VINEYARDS

CABERNET SAUVIGNON 2018



Tasting Notes

Aromas of ripe red and black berry fruit, some floral perfume and cedar oak notes. The palate shows great fruit density and freshness with fine and soft tannins which leads to a long lingering finish.

Analysis

Alc: 12.69vol%

RS: 5.70g/l

pH: 3.53

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

The vineyard yield around 14 tons per hectare.

Harvest & Cellar Treatment

The grapes were harvested at full phenolic ripeness between 24 – 25°Balling. Destalked, crushed and fermented with the aid of selected yeast strains. During fermentation 4 pump overs were carried out daily to ensure maximum colour extraction, while extracting soft tannins.

Matured with a combination of 80% French and 20% American new oak staves for 6 months.

Serving

Drink now or within 5 years from vintage. The wine will pair perfectly with roasted beef, grilled lamb or pork chops, charred gruyere burger, marinated ribeye steak, Osso Bucco or hearty mushroom risotto.