

# RIVER GARDEN CABERNET SAUVIGNON MERLOT 2015

  
**LOURENSFORD**  
ANNO 1700

## THE HARVEST

Lourensford Estate experienced a moderate wet winter that allowed vines to go into proper dormancy with budding that started a week earlier than usual. We did not have the usual severe South Easter winds at the start of summer. This resulted in very good and even budding and flowering of the vines. We experienced a fairly cool but very dry summer with moderate temperatures and cool nights that resulted in much faster ripening and the earliest recorded harvest dates in history on the Estate. The vines were generally very healthy and in good balance and harmony. With good canopy management and perfect ripening conditions we managed to bring the grapes in at just the desired time. This resulted in refined wines with elegance, good natural acidity and structure. The harvest dates were February – March 2015.

## IN THE VINEYARD

*Altitude:* 100-200m above sea level from various locations on Lourensford Wine Estate  
*Age of vines:* 8-13 years  
*Rootstock:* Richter 110  
*Clones:* CS46, MO192  
*Slopes:* North western facing slopes  
*Row direction:* North-East to South West and North-South  
*Soil type:* Varying soil profiles particular to the Western Cape

## ANALYSIS

*Alcohol:* 14 vol %  
*pH:* 3.53  
*Total acid:* 5.7 g/l  
*RS:* 2.9 g/l  
*Closure:* Aluminium screwcap with Saran/Tin liner

## WINE INFORMATION

*Cultivar:* 44% Cabernet Sauvignon, 42% Merlot, 11% Durif, 3% Shiraz  
*Wood:* matures in varying ages of 300L French Oak barrels for up to 12 months

## MATURATION POTENTIAL

This vintage can be enjoyed up to 2019, but will reach its best drinking potential towards the middle of 2017.

## TASTING NOTE

A deep, dark red wine with blackcurrant & red berry flavours which include hints of roasted coffee bean & tobacco leaf. The palate is bold and refreshing with dark chocolate & fruitcake nuances and an earthy, spicy elegance on the finish.

## FOOD PAIRING

A wine to be enjoyed with everyday home-style dishes from meat on the barbeque to more hearty stews and pastas or even just with a beef sandwich for lunch.



"The River Garden wines by Lourensford are an elegant range that exemplifies the breath taking mountains, crystal-clear rivers and tranquil settings, capturing the sheer enjoyment of nature with understated class and finesse"