

LOURENSFORD ESTATE

MERLOT 2015



LOURENSFORD
ANNO 1700

THE HARVEST

Winter 2014 was moderately wet, allowing the vines to go into full dormancy with budding commencing earlier than usual. The South Easterly winds were less severe at the start of summer resulting in very good budding and flowering. Summer proved to be fairly cool but dry with moderate day temperatures followed by cool evenings. This gave way to a quicker ripening process resulting in the earliest harvest dates recorded in the history of the Estate. The vines maintained a good balance and harmony for the duration of Summer and were healthy. Good canopy management coupled with perfect ripening conditions enabled us to harvest the grapes at the desired time. Fruits were handpicked in the morning to protect the delicate flavours and placed into 5 tons fermenters with regular, manual punch downs before grapes were pressed and transferred to barrels for malo-lactic fermentation and ageing. The results have reaped the production of refined wines that retain a good natural acidity and structure. The harvest dates were February – March 2015

IN THE VINEYARD

Altitude: 168 above sea level
Age of vines: 13-14 years
Rootstock: 101-14 Mgt
Clones: MO347
Slopes: South-East and South-Western facing slopes
Row direction: North-South
Soil type: Decomposed granite, Oakleaf and Tukul formations

ANALYSIS

Alcohol: 14 vol %
pH: 3.45
Total acid: 6.2 g/l
RS: 2.7 g/l
Closure: Hand selected quality cork

WINE INFORMATION

Cultivar: 100% Merlot
Wood: Matured for 17 months in 300L French oak barrels of which 21% were new

MATURATION POTENTIAL

This vintage can be enjoyed up to 2020 but will reach its best drinking potential toward the end of 2018 and will possibly peak only towards the end of 2019.

TASTING NOTE

The wine has a brilliant colour - deep, dark and intense. Aromas of concentrated creamy mulberry and red cherry fruit flavours greet you on the nose along with subtle hints of cigar box. The pallet is dense, structured and supported by a smooth elegance and flavours of mulberry, dark chocolate and juicy dark berry fruit that will linger.

FOOD PAIRING

Versatile when it comes to food pairing options but a big wine that will pair well with big foods. Steak, kudu, ostrich, venison pie - this wine can handle all well. It will go well with grilled or barbecued foods as the intense flavours of the wine latch on to the pronounced 'browning' flavours which develop with these cooking methods.



"A magnificent Estate utilising unique technology and reaping the benefits of global expertise and optimal terrior, the wines of Lourensford are becoming well recognised icons of true style and sophistication"