

# LIMITED RELEASE RESERVE RED BLEND 2014

## THE HARVEST

A cool and wet winter allowed vines to go into proper dormancy. We experienced lots of rain, thunderstorms and floods in August & November. There were very little severe South Easter winds at the start of summer which resulted in even budburst & flowering. The wet weather and full soil profiles ensured good growth of the vines after budburst. Summer was fairly cool with slower ripening and we were able to harvest at lower sugar levels. Good canopy management and perfect harvest decisions resulted in refined wines with elegance and good natural acidity. The fruit were picked by hand early in the morning to protect the very delicate flavours and placed into 5 ton fermenters with regular, manual punch downs before the grapes were pressed and transferred to barrels for malo-lactic fermentation and ageing.

## IN THE VINEYARD

*Altitude:* 168m above sea level (Merlot), 245m (Cabernet)

*Age of vines:* 11-13 years

*Rootstock:* 101-14 Mgt

*Clones:* MO343, MO347, CS46, CS359

*Slopes:* South-Western slopes

*Row direction:* North-South

*Soil type:* Situated on Tukulu, Oakleaf and decomposed granite soils

## ANALYSIS

*Alcohol:* 14.5 vol %

*pH:* 3.55

*Total acid:* 6.0g/l

*RS:* 2.7 g/l

*Closure:* Hand selected quality cork

## WINE INFORMATION

*Cultivar:* 68% Cabernet Sauvignon, 32% Merlot

*Wood:* Matured for 20 months in 100% new French oak barrels. Only the finest barrels were selected

## MATURATION POTENTIAL

This vintage can be enjoyed up to 2023 but will reach its best drinking potential towards the end of 2017 and with optimum cellaring only peak towards the end of 2020.

## TASTING NOTE

The wine has a brilliant colour - deep, dark, intense and bright. Aromas of concentrated ripe blackcurrants as well as blueberry fruit flavours with ripe red cherries, prunes, violets & cedar wood greet you on the nose. The palate is dense, structured and explosive - bursting with upfront blue, red and blackberry flavours. Firm fruit tannins are beautifully balanced by well integrated soft oak flavours which promise age-ability as well as enhancing the overall structure and length of the wine. Very well rounded & supported by a silky, velvety elegance which include flavours of dark cherry flavoured chocolate, cassia & mulberry fruit. The complex palate will awaken your taste buds and leave you wanting more of this big, bold wine. Decant before enjoying.

## FOOD PAIRING

Versatile when it comes to food pairing options but undoubtedly a big wine which will pair well with big foods. Steak, kudu, ostrich, roasted springbok haunch, venison pie - this wine can handle it all well. It will go well with grilled or barbecued foods as it latches on to the pronounced "browning" flavours that develop with these cooking methods. It tends to not go well with acidic food and fiery hot dishes, light and delicate dishes or strongly-flavoured fish and mild to strong blue veined cheeses that can overwhelm the fruit flavours of this beautiful wine. Serve this wine between 14-16 C for the best results.

  
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