

# FLOWER COLLECTION

## CABERNET SAUVIGNON MERLOT 2016



LOURENSFORD  
ANNO 1700

### THE HARVEST

It was the driest winter in 100 years of recorded history. This was followed by one of the hottest and driest summers in history. Budding started about one week earlier than normal and we did not have severe South Easter winds at the start of summer. This resulted in very good budding and flowering of the vines. The drought and high summer temperatures resulted in much faster ripening and the earliest recorded harvest dates in history on Lourensford as well as the shortest harvest ever. The vines were generally very healthy and in good balance and harmony and where needed we could irrigate. The berries in general were smaller and more concentrated. With good canopy management and perfect harvest decisions we were able to bring the grapes in at just the desired time. This resulted in refined wines with elegance and slightly lower than normal alcohol levels compared to other vintages.

### IN THE VINEYARD

*Altitude:* 100-200m above sea level from various locations on Lourensford Wine Estate  
*Age of vines:* 9-14 years  
*Rootstock:* Richter 110, 101 Mgt  
*Clones:* CS46, CS 359, MO 348, MO192, DF1  
*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:* 3.47  
*Total acid:* 5.8 g/l  
*RS:* 2.5 g/l  
*Closure:* Aluminium screwcap with Saran/Tin liner

### WINE INFORMATION

*Cultivar:* 44% Cabernet Sauvignon, 38% Merlot, 18% Durif  
*Wood:* matures in varying ages of 300L French Oak barrels for up to 12 months

### MATURATION POTENTIAL

This vintage can be enjoyed up to 2020, but will reach its best drinking potential towards the middle of 2018.

### TASTING NOTE

A deep, dark red wine with sweet fruit flavours of blackcurrant, raspberry and plum with hints of black liquorice. The palate is complex and refreshing with a good acidity. The flavours from the nose follow through to the palate with an earthy, minerality 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"