

FLOWER COLLECTION

SHIRAZ/CABERNET SAUVIGNON 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

Clones: SH09, SH22, CS359, CS46

Slopes: South and North facing slopes

Row direction: North to South

Soil type: Varying soil profiles including high potential soil of Tukulu, Hutton and Pinedene

ANALYSIS

Alcohol: 14 vol %

pH: 3.45

Total acid: 5.6 g/l

RS: 2.6 g/l

Closure: Aluminium screwcap with Saran/Tin liner

WINE INFORMATION

Cultivar: 86% Shiraz, 14% Cabernet Sauvignon

Wood: Matured 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 end of 2019.

TASTING NOTE

A dark red wine with ripe fruit flavours of redberry, plum, blackberry and spice with hints of black pepper. The palate is complex and refreshing with a good acidity. The flavours from the nose follow through to the palate with a savoury, mineral finesse on the finish.

FOOD PAIRING

A wine that can be enjoyed with a whole range of dishes from meat on the barbeque to more hearty stews 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"