

# LOURENSFORD ESTATE CABERNET SAUVIGNON 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 or two 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.

## IN THE VINEYARD

*Altitude:* 200m above sea level  
*Age of vines:* 12 years  
*Rootstock:* Richter 110  
*Clones:* CS46, CS359  
*Slopes:* Slight North facing slopes  
*Row direction:* North-South  
*Soil type:* Pinedene

## ANALYSIS

*Alcohol:* 14 vol %  
*pH:* 3.58  
*Total acid:* 5.9g/l  
*RS:* 2.9 g/l  
*Closure:* Hand selected quality cork

## WINE INFORMATION

*Cultivar:* 100% Cabernet Sauvignon  
*Wood:* 100% wooded, matured for 17 months in 300 L French oak barrels of which 39 % were new barrels and 61 % older barrels

## MATURATION POTENTIAL

This vintage can be enjoyed up to 2022, but will reach its best drinking potential towards the end of 2018 and with optimum cellaring only peak towards the end of 2019.

## TASTING NOTE

Aromas of ripe blackcurrant fruit with violets and tea leafy nuances greet you on the nose along with hints of cedar wood. The tannins on the palate are soft and smooth, yet structured and powerful. The flavours from the nose follow through to the palate along with flavours of juicy blackberries, mulberries and cassis. The complex palate has a lingering length on the finish and will awaken your taste buds leaving you yearning for more of this excellent wine

## FOOD PAIRING

This wine will pair well with game dishes and also big, juicy red meats which have been grilled or barbecued as it latches on to the pronounced 'browning' flavours that develop with these cooking methods. Our Cabernet Sauvignon will also work with sweeter sauces, cranberry jellies and relishes that accompany many savoury dishes. It also goes with everyday dishes such as cottage pie, bangers and mash, beef cooked in red wine, mushrooms on toast, and a mild, rare pan-fried steak.  
Serve between 15 and 18°C.



"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"