

FLOWER COLLECTION

SHIRAZ/CABERNET SAUVIGNON 2018



LOURENSFORD
ANNO 1700

THE HARVEST

The preceding three years has been the driest in recorded history in the South African Wine producing regions. However, the hot, dry weather kept the vineyards largely disease and pest-free and while December and January were hot – hitting 35°C at times – there were no intense heatwaves. The end of the growing season grew cooler, leading to better colour and flavour in later ripening varieties. We experienced thunder storms during the flowering season in November and a severe thunder and hail storm during harvest in February. Thunder and lightning are full of nitrogen, which get deposited in the vines making them lush and green, in turn helping with the overall state of our vines and ripening in a very difficult and dry season. Due to our unique topography and high rainfall we had enough water for all the normal requirements of our vines during and after harvest. Due to the dry season the crop levels were a little bit less than normal, but our overall quality is deemed very high as much of the loss in overall volume was due to smaller berries and bunches which, conversely, should lead to a greater concentration of flavour and colour in the 2018 wines

IN THE VINEYARD

Altitude: 100-200m above sea level from various locations on Lourensford Wine Estate

Age of vines: 11-16years

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: 3.53

Total acid: 5.2 g/l

RS: 2.7 g/l

Closure: Aluminium screwcap with Saran/Tin liner

WINE INFORMATION

Cultivar: 97% Shiraz, 3% 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 2023.

TASTING NOTE

A bright red wine with flavours of red cherries, plums, blackberries and mixed 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"