

# FLOWER COLLECTION

## CABERNET SAUVIGNON MERLOT 2020



LOURENSFORD  
ANNO 1700

### THE HARVEST

We experienced an improved 2019 post-harvest period compared to the previous year, resulting in a bigger crop. The leaves fell around the same time or later than usual. Sufficient cold units were accumulated during the winter to break dormancy. With spring came mostly favourable conditions, which contributed to a somewhat earlier but even bud-break. The early growing season will especially be remembered for good, homogenous shoot growth. Summer temperatures were moderate during the ripening period, with the absence of characteristic heat peaks. These conditions bode particularly well for flavour retention in the grapes.

Although the harvesting season commenced approximately two weeks earlier than usual, we will forever remember the 2020 harvest for the unexpected announcement of the COVID-19 lockdown, which was implemented in South Africa from 26 March 2020. This resulted in us finishing the last harvest activities with only 20% of our staff. The 2020 crop will however bring exceptional wines to consumers and will be known as one of our best vintages despite these trying conditions.

### IN THE VINEYARD

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

*Age of vines:* 13-18 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 including high potential soil of Pinedene, Tukul and Avalon

### ANALYSIS

*Alcohol:* 14 vol %

*pH:* 3.54

*Total acid:* 5.6 g/l

*RS:* 3.6 g/l

*Closure:* Aluminium screwcap with Saran/Tin liner

### WINE INFORMATION

*Cultivar:* 43% Cabernet Sauvignon, 43% Merlot, 14% Shiraz

*Wood:* Matured in varying ages of 300L French Oak barrels for up to 12 months

### MATURATION POTENTIAL

This vintage can be enjoyed up to 2025.

### TASTING NOTE

A dark red wine with flavours of blackberry, red cherry, plums, and hints of dark chocolate. The palate is complex and refreshing with a good acidity. The flavours from the nose follow through to the smooth and juicy palate.

### 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"