

CHRYSALIS RED BLEND 2017

**LOURENSFORD**
ANNO 1700

"This Red Blend is the crème-de-la-crème of our red wines on Lourensford. Harvested from select sections of the best single-vineyards. It is skilfully and meticulously blended from the best barrels in the cellar to express the essence of our unique terroir."

THE HARVEST

The preceding two winters to the 2017 vintage has been the driest in recorded history on Lourensford. However, due to enough cold weather during winter the vines did go into proper dormancy with budding which occurred normally. We also experienced one of the coolest and driest summers in history with moderate temperatures and cool evenings which resulted in slow and even ripening of the berries. With good canopy management and perfect ripening conditions we were able to bring the grapes in to the cellar at just the desired time. This resulted in refined wines with elegance, good natural acidity with depth and structure.

IN THE VINEYARD

Altitude: 168-220m above sea level

Age of vines: 14-16 years

Slopes: South-Western slopes

Row direction: North-South

Soil type: Situated on Tukulu, Oakleaf, Pinedene and decomposed granite soils

ANALYSIS

Alcohol: 14 vol %

pH: 3.49

Total acid: 5.8 g/l

RS: 3.1 g/l

Closure: Hand selected quality cork

WINE INFORMATION

Cultivar: 62% Cabernet Sauvignon, 29% Merlot, 9% Cabernet franc

Wood: Matured for 19 months in 64% new French oak barrels. Only the finest barrels were selected

Bottles produced: 3400

MATURATION POTENTIAL

With optimum cellaring, this vintage has the potential to develop over a number of years.

TASTING NOTE

The wine has blackcurrant and red berry fruit flavours with dark cherries and violets with a touch of Cape fynbos. The palate is dense, structured and explosive, bursting with upfront blackberry fruit flavours. The wine has a refreshing acidity and the complex palate will awaken your taste buds, leaving you wanting more of this big, bold wine. Decant the wine for maximum enjoyment

FOOD PAIRING

Undoubtedly a big wine, Chrysalis 2017 pairs exceptionally well with substantial foods including grilled or barbequed lamb, beef, kudu, ostrich and springbok.

Serve this wine between 16-18 C for the best results.



"A magnificent Estate utilising unique technology and reaping the benefits of global expertise and optimal terroir, the wines of Lourensford are becoming well recognised icons of true style and sophistication"