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LANZERAC CABERNET SAUVIGNON 2007

TASTING NOTES

This Cabernet has inviting flavours of blackberry and youngberry with hints of cocoa, almond and cedar. The 2007 Cabernet Sauvignon is a full-bodied wine with excellent balance on pallet and a lingering aftertaste.

THE HARVEST

Harvesting: All harvesting is done by hand. Extreme care is taken not to damage grapes and only healthy grapes are picked. Grapes were picked when fully ripe.

AGEING POTENTIAL

The wine can be enjoyed now, but will benefit with a further 3 - 5 years of maturation.

BLEND INFORMATION

100% Cabernet Sauvignon

FOOD SUGGESTIONS

Roast beef, grilled lamb chops, Ostrich, casseroled poultry, tuna or pasta.

IN THE VINEYARD

Vineyard blocks: Two different vineyard blocks, D1 and D2

Area: 7.44 ha in total

Crop size: 37 tons

Tons per ha: 5.99 t/ha

Altitude: 160m - 336m

Age of vines: 14 years (D1, D2)

Rootstock: 101/14

Clones: CS20C, CS27A, CS163

Soil: Red deep decomposed granite (D1, D2)

Plant direction: N/S

Trellising: 5-wire Perold system. Sufficient to accommodate the vigour of the vines and to ensure good distribution of shoots, leaves and bunches.

Density: 3 500 vines per ha on average

Space between rows: 3 meters

Space between vines: 1 meters

Irrigation: Micro spitters controlled by computer system through moisture meters and tensiometers. This enables stress management of the vines to produce optimum fruit quality. This is done in accordance with the water retention ability of the specific vineyard block.

Canopy Management: Optimal balance between vigour and crop load is achieved by pruning through the correct number of bearer eyes (2). Summer manipulation in the form of suckering, shoot thinning and positioning complement the winter pruning.

IN THE CELLAR

The grapes were destemmed and crushed at the winery and pumped to the top compartments of combi-tanks. Fermentation took place on the skins to extract colour and flavour. A yeast strain chosen from vineyards in Bordeaux, as well as local yeasts, was used. The fermentation took place at a controlled temperature of between 26° - 28° C and the juice was pumped over the skins 3 times a day to cool the cap as well as to enhance flavour and to benefit colour extraction.

After fermentation the wine was left on the skins for 2 - 3 weeks before it was drained off and the skins pressed. The wine then underwent malolactic fermentation in the tanks. Afterwards the wine was sulphured and left to settle before it was pumped to new, 2nd and 3rd fill French oak barrels for a wood-maturation period of 18 months.

TECHNICAL ANALYSIS

Winemaker Wynand Lategan
 Alcohol 14.5 %vol
 pH 3.57
 RS 3.26 g/l
 Total Acid 5.78 g/l
 Appellation Stellenbosch

CHARACTERISTICS

Type Red
 Style Dry
 Taste Fragrant
 WOODED

VINTAGES

Lanzerac Cabernet Sauvignon 2007
 Lanzerac Cabernet Sauvignon 2005
 Lanzerac Cabernet Sauvignon 2000
 Lanzerac Cabernet Sauvignon 1999
 Lanzerac Cabernet Sauvignon 1998
 Lanzerac Cabernet Sauvignon 1997
 Lanzerac Cabernet Sauvignon 1996

Linguicinha Húngura, conserva de alho, azeitonas verdes, crostata e broa sete grãos. Jantar em 17 de setembro de 2010.