



LANZERAC
WINE ESTATE
Est. 1692 Since

PREMIUM RANGE

Cabernet Sauvignon 2016



APPELLATION:

Jonkershoek Valley, Stellenbosch.

VITICULTURE:

Four different vineyard blocks D2, J13, J14 and J15 from Lanzerac and Jonkersdrift in the Jonkershoek Valley, were used for the Lanzerac Cabernet 2016. Block D2 was 23 years old in 2016 and covers an area of 5.34 hectares in total whilst block J13, J14 and J15 were 11 years old. The yield for the 2016 vintage was 4.99 tons/hectare. The 4 blocks sits at an altitude of 100m-336 meters above sea level with mainly deep red decomposed granite soils. All pruning and harvesting is done by hand to ensure that only healthy and fully ripe grapes reach the cellar.

HARVEST DATE:

Harvesting of the Cabernet was earlier than usual and took place at the end of February.

VINIFICATION:

All Cabernet grape bunches are hand sorted in the cellar upon intake before being destemmed. The loose berries undergo further hand sorting before it is lightly crushed. Fermentation took place in stainless steel tanks with regular pump-overs to extract colour and flavour. After fermenting dry, a portion of the wine was left on the skins for 2-3 weeks before being drained off and the skins pressed. The wine underwent malolactic fermentation in a selection of new, 2nd fill and 3rd fill French oak barrels for at least 18 months. Regular rackings resulted in excellent integration between wood, fruit and tannins.

CELLAR MASTER'S COMMENTS:

This classic Cabernet shows inviting flavours of blackberry and youngberry with hints of cocoa, almond and cedar. A full-bodied wine with excellent balance on the palate and a smooth lingering aftertaste. The wine can be enjoyed now, but will benefit with a further 5-8 years of maturation.

CELLARING POTENTIAL:

The wine can be enjoyed now, but will benefit with a further 5-10 years of maturation.

FOOD SUGGESTIONS:

Enjoy this full-bodied wine with tender ostrich fillet, beef tenderloin with a blackberry dressing, honey balsamic lamb chops or a black pepper-crusting grilled tuna steak.

ANALYSIS:

Alcohol:	14,33 %	Total acidity:	6,2 g/l
Residual sugar:	4,7 g/l	pH:	3,49

ACCOLADES:

New Release



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