



LOCH LYNNE

Vineyards of Durbanville

Cabernet Sauvignon 2008

- Origin:** Durbanville, Western Cape, South Africa
- Analysis:** Alcohol: 14.5%
RS: 1.7g/l
Total acid: 6.2g/l
pH: 3.53
- Blend:** 100% Cabernet Sauvignon
- Terroir:** Slope: Southern slopes
Soil: Deep red Hutten
Climate: Moderate with cooling sea breezes from the Atlantic Ocean
- Viticulture:** Yield: 3.36 ha, Block CS 2
Trellising: 4-wire Perold
Age of vines: 7-years
Irrigation: Dry-land conditions
- Oenology:** Harvested at optimum ripeness.
Fermentation in open fermenters. Punch-downs every 3-4 hours.
Post fermentation maturation on skins for 2 weeks. MFL in tank before racked into 225l and 300l Demtos and Nadelie French oak barrels.
- Maturation:** 16 months oak maturation in new 225 and 300l barrels.
- Winemakers' notes:** The nose shows spiciness and red cherries with dark chocolate complexity. The palate has excellent fruit weight complemented by blackcurrant and spice. The complexity of the wine integrates seamlessly with the oak maturation making this a well-balanced wine. Fine tannins provide added complexity to the lingering finish.
- Food suggestions:** Powerful and spicy red meat dishes including venison. Also goes well with stronger cheeses.

