

WINE NOTES



LB Cape Cuvée 2015

Appellation Simonsberg Paarl

Cultivar(s) Pinotage Merlot Cabernet Sauvignon Shiraz

Analysis	Alc % by Vol:	15
	Residual Sugar g/l:	2
	Total Acid g/l:	5.5
	Volatile Acidity g/l:	0.69
	Free SO ₂ mg/l:	21
	Total SO ₂ mg/l:	73
	pH:	3.61

Winemaking Process Blend made up of Pinotage, Merlot, Cabernet Sauvignon and Shiraz. Grapes picked ripe from all the best blocks on the estate and processed separately. All cultivars fermented in 500L French oak open top barrels except for the Cabernet Franc and Cabernet Sauvignon, which were fermented in a small open top tanks.

Maturation All cultivars taken to barrel post fermentation and aged in French oak for a further 24 months (1st and 2nd fill)

Tasting Comments Our best barrels selected and blended together to create a rich and powerful wine, combining new world intensity and bold fruit with old world structure and finesse.

This wine has loads of ripe blackberry, red cherry and blackcurrant flavours with hints of mint and violet aromas and deep layers of dark chocolate. French oak is very well integrated with a smooth palate and a long powerful finish. This wine should be served at room temperature and is paired well with grilled meats, venison, rich based stews and curry and dark chocolate.

Awards



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