LUBANZI RED BLEND 2016

BOTTLE SHOT

TASTING NOTES

A dark, brooding purple colour indicates this is a serious wine with impressive structure and extract. The nose is intriguing, offering huge complexity with layer upon layer of aromas – sour cherry cheesecake, freshly bruised peppermint leaf, mulberry and dark chocolate. The palate starts off echoing these aromas on the entry, but builds with more juicy black fruit. The intense black/red fruit is kept in check and balanced by an intriguing savoury note throughout the palate. Soft, but persistent, fleshy tannin and an unexpecte mini-explosion of ripe, zippy blackcurrant on the finish round off an extraordinarily rewarding wine for the price.

58% SHIRAZ // 36% CINSAULT // 3% MOUVÉDRE // 3% GRENADEC

APPELLATION: W.O. COASTAL REGION

HARVEST: HAND PICKED, JAN-FEB 2016

PRODUCTION: 1,400 CASES

BOTTLED USING A TWIST OFF, HELIX CORK

13.5% ABV // 3.51 PH // 5.52 G/L ACIDITY

4.1 G/L RS // 46 PPM FREE SO2

NAMED FOR A WANDERING DOG...

WHO LED US 6 DAYS & 100 MILES HIKING ACROSS SOUTH AFRICA’S WILD COAST AND CREATED BY TWO YOUNG TRAVELERS TO SHARE A LOVE FOR SOUTH AFRICA & GROW THE FUTURE OF FAMILIES LIVING & WORKING ON SOUTH AFRICA’S WINE FARMS

ABOUT US // CAPE VENTURE WINE CO.

ESTABLISHED IN 2016

COLLABORATIVE PROJECT WITH U.S. & S.A. TEAM

WINEMAKERS: BRUCE JACK & TRIZANNE BARNARD

U.S. DIRECTORS: WALKER BROWN & CHARLES BRAIN

50% OF ANNUAL PROFITS SHARED WITH THOSE WHO GROW OUR WINE VIA THE PEBBLES PROJECT