LUBANZI RED BLEND 2017

TASTING NOTES

A COMPLEX BLEND OF FIVE DIFFERENT VARIETALS, THE WINE IS A LUSH, DARK RUBY COLOUR, INDICATING A SERIOUS, YET STILL VIBRANT WINE. THE NOSE SUGGESTS EQUAL PARTS FRUIT, SAVOUR, & SPICE, ELICITING THOUGHTS OF PLUM, LIQUORICE & A TOUCH OF GROUND COFFEE. THE PALATE REFLECTS ON THIS, SHOWING DARK FRUITS AT FIRST, BEFORE SOON GIVING WAY TO LIGHTER RED FRUITS, SUCH AS STRAWBERRY & RASPBERRY, WHICH CARRY TO THE END. IT FINISHES WITH A TOUCH OF SPICE & RAW EARTH. THROUGHOUT IT IS SOFT WITH A SLIGHT PRESENCE OF TANNINS, WHICH IS QUICKLY COUNTERED BY AN ELEVATED ACIDITY.

VARIETALS: 39% SHIRAZ, 34% GRENACHE, 15% mourvedre, 9% CINSAULT, 3% CARIGNAN
W.O. COASTAL REGION

FERMENTATION: SMALL BATCH, 90% NATURAL
WINEMAKING: 50% MLF, FOUDRES AGING, FILTERED, UNFINED, VEGAN

BOTTLED USING A TWIST OFF, HELIX CORK
13.5% ABV - 3.59 PH - 5.4 G/L TA - 3.3 G/L RS

91 Points - Somm Journal

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
BRUCE JACK & TRIZANNE BARNARD
WALKER BROWN & CHARLES BRAIN

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