



*Le Sueur*  
WINES

## Le Sueur Limited Release Cabernet Sauvignon 2014

*Winemaker:* Louis van der Riet  
*Appellation:* Calitzdorp  
*Grape varietal:* 100% Cabernet Sauvignon  
[www.lesueurwines.co.za](http://www.lesueurwines.co.za)  
T: +27 (0)79 6022 161

### Background

Le Sueur Wines is the dream of winemaker Louis Le Sueur van der Riet. This dream was born during his first harvest in 2006 and turned a reality in November 2014 with the release of the maiden vintage of Le Sueur Wines Chenin Blanc 2014. Le Sueur Wines strives to make wines which are unique to the Klein Karoo terroir and method of production. These wines are available in limited quantities

Before and after Louis's studies to become a winemaker Louis spent some time working and gaining experience in wineries over the world. He worked at Silver Oak Cellars in the Napa Valley which is one of the leading producers of Cabernet Sauvignon in the USA. Specialising in only Cabernet Sauvignon and with a unique barrel and bottle maceration regime the wines has incredible depth and concentration enabling them to last decades in the bottle. Louis produced a Cabernet Sauvignon similar in style and following the unique aging regime of leaving the wine in barrel for three years followed by at least two years in bottle before the wine gets realised to the public. This is a once-off limited release, hand crafted wine with only 300 bottles crafted.

### Vineyards

After playing with the idea of recreating 'Silver Oak Cabernet Sauvignon.' Louis approached friend and vine grower Jos Nel on his farm Rosevilla outside Calitzdorp to create an iconic, different style of Klein Karoo Cabernet Sauvignon that has not been tried before. A specific block of Cabernet Sauvignon on the Southern furthest bank of the Gamka river was selected, planted in decomposed agglomerated rock in 1980 the vines provided small berries with concentrated fruit. The deal was simple. Jos gave the grapes and Louis will make the wine and together they will create a Klein Karoo wine of note.

### Winemaking

500 kg of small berry Cabernet Sauvignon was harvested and hand crushed into 2 plastic fruit bins. The grapes were cooled with home made copper cooling plates and left until fermentation started spontaneously. (about three days). From the start the punched down by hand every 3 hours until fermentation stopped. The skins were pressed with a small basket press and the wine pumped into one 3<sup>rd</sup> full 225L French oak barrel. The wine was racked three times during the first year in barrel and racked another four times in the following two years for a total of three years in barrel. After the three years the wine was bottled from the barrel and left in bottle for another two years. Only 300 bottles of this limited release Klein Karoo wine was made.

### Chemical analysis

*Alcohol:* 13.56%  
*pH:* 3.58  
*TA:* 5.93 g/L  
*RS:* 3.65 g/L  
*Extract:* 37.4 g/L

### Winemaker's comments

*Colour:* Dark ruby red colour.

*Bouquet:* enchanting Complex flavours of dried prunes, glazed cherries, herbs, oak and subtle hints of spearmint whirls around in the glass

*Taste:* On the palate the wine is smooth and integrated. Flavours of oak, dried fruits, herbs and cacao. The tannins are ripe and juicy with a lasting savouring finish.

### Food pairing

Best enjoyed with that special person on a memorable day. Pair with a hearty oxtail on those cold winter nights' in front of the fireplace, or with flame grilled beef fillet, roasted vegetables and Bordelaise.

### Awards

New Release

