

# LOZÄRN



## CARMÉNÈRE

2018

Notes of cherries and mocha.  
A wine for celebrating the week's end; to pair with a lamb shank, slow roasted with root vegetables, finished with a crème fraîche reduction

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### Note from the winemaker:

2017/2018 will always be remembered for its dry winter that played a definite role in the ripening of the grapes. Though the grapes were harvest approximately the same as the year before – the bunches were so small and compact, with only one bunch per shoot and some shoots not bearing at all. The vintage only yielded 3 barrels.

Matured in French oak for 14 months, 60 % first fill.

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Quantity of this vintage:

500 bottles

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WINE OF ORIGIN: Robertson  
SOIL: Bonnievale - scale top horizon layer with Quarts and a deep clay sub soil.  
AGE OF THE VINES: 2014  
ROOTSTOCK: Paulsen  
HARVESTED: March 2018  
TECHNICAL DATA: Alc: 13%  
Rs: 2.8  
TA: 6.1  
pH: 3.46  
YIELD: March 2018