

La Bri Shiraz Viognier 2007

Veritas 2008 - Silver

This wine displays a beautiful, dark, inky colour. Powerfully perfumed with sweet fruits, thyme, vanilla, fennel and violets. There is a silky, soft feel and glossy texture on the pallet that combine flavours of currents, white pepper and ethereal spice. Rich, lingering fruit and a long, pleasant finish.

Flowers on label: *Herbae* (Herbs):

variety : Shiraz | 95% Shiraz, 5% Viognier

winery : La Bri

winemaker : Jocelyn Wilson

wine of origin : Franschhoek

analysis : alc : 15 % vol rs : 2.6 g/l pH : 3.52 ta : 5.6 g/l va : 0.51 g/l

type : Red style : Dry wooded

pack : Bottle closure : Cork

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about the harvest: The grapes were picked fully ripe.

in the cellar : After harvesting the grapes were crushed together with the Viognier and co-fermented. Fermented at about 25° C for 1 week. No extended skin contact. Malolactic fermentation took place in barrel. The wine was then racked off malolactic lees and then matured in 95% French oak, 5% American oak for 13 months. The new wood component was 45%.

Each of our wines is linked to a specific flower- the characteristics of the wine are symbolized by that particular flower on the label.

Shiraz Viognier: *Herbae* (Herbs)

A Shiraz/Viognier blend is known to create powerfully perfumed aromas of fennel, thyme, rosemary, violet and oregano, much like one would experience whilst strolling through a herb garden.

