

La Vigne Single Vineyard Shiraz 2007

2008 Diners Club Young Winemaker of the Year

2007 SA Young Wine Show - Gold Medal

An essential and spicy Shiraz character with appealing juicy berry flavours and a well structured and smooth finish. Would show it's fully potential by being enjoyed at a serving temperature of 18Â° C.

variety : Shiraz | 100% Shiraz

winery : La Vigne Estate

winemaker : Ossie Sauermann

wine of origin : Western Cape

analysis : alc : 14.5 % vol rs : 2.9 g/l pH : 3.54 ta : 6.0 g/l va : 0.59 g/l

type : Red **style :** Dry **body :** Full **wooded**

pack : Bottle **closure :** Cork

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ageing : This wine is drinking very well now, but will reward from further cellaring for another 5 years or more.

in the vineyard : This was the first harvest from a 3 year old Shiraz block on La Vigne Estate, SH9 clone on R99 and USVIT 8-7 rootstocks in a north-west facing slope with red, rocky and well drained soil. The vines are on a 5 wire vertical trellis system with moveable foliage wires. Gentle irrigation just before flowering and regular sampling to insure that the grapes was harvested at optimum ripeness.

about the harvest: Early morning harvesting, to ensure cool grapes in cellar and keeping the oxidation to a minimum, was done in 2 batches, at 24.5Â° and 25.4Â° Balling respectively. Handpicked into 20 kg lug boxes.

Yield: 3.5 tons/ha

in the cellar : Gentle crushing into mash pump where mash is pumped to stainless steel tanks and open fermentors. Different yeast strains were used and the temperature was kept relatively low, never exceeding 28Â° Celsius. Punch-downs / pump-overs every four hours during fermentation with one delastage per day in active fermenting period.

Wine pumped to barrels to undergo malolactic fermentation. 30% new French oak and 10% new American oak from various cooperages. Wine matured in barrels for 16 months to the music of W.A. Mozart and with rackings every six months.

Bottled by hand, unfiltered and unfined, the 20th of August 2008.

