

## Lourensford Winemakers Selection Syrah 2007

Healthy bright rim with shades of purple on the edge. Deep dark colour shows the intensity. Rich flavours of ripe cherries, black pepper spice and well supported with toasty oak. Wine finishes rich and flavourful.

Roast lamb, venison, ostrich, beef stake and barbeques.

**variety :** Shiraz | 98% Shiraz, 2% Viognier

**winery :** Lourensford Wine Estate

**winemaker :** Chris Joubert

**wine of origin :** Stellenbosch

**analysis :** alc : 14.0 % vol rs : 3.2 g/l pH : 3.5 ta : 5.6 g/l

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

**pack :** Bottle **closure :** Cork

2008 Veritas - Bronze

**ageing :** Up to five years from vintage date.

**in the vineyard :** Altitude: 150m above sea level

Age of vines: 9 years

Origin: Stellenbosch

Soil: Situated on weathered granite and Tukulu soil profiles.

**about the harvest:** Harvested in March 2007 from three different vineyards. Harvesting by hand and machine.

**in the cellar :** Grapes were crushed and the fermented on skins in open fermentation tanks. Regular punch downs and pump over - pressed and then to barrels. Matured for 16 months in 100% French oak barrels - 30% new oak.

