

## Lourensford Shiraz 2008

The wine has a dense, purple-red colour. Black pepper and all spice aromas precede the gentle oaky flavours. Succulent, ripe fruits coat the mouth and the wine tapers off into a pleasant meatiness.

Serve at 18°C with roasts and chosen cheeses.

**variety :** Shiraz | 100% Shiraz

**winery :** Lourensford Wine Estate

**winemaker :** Chris Joubert

**wine of origin :** Stellenbosch

**analysis :** alc : 14.20 % vol   rs : 5.8 g/l   pH : 3.58   ta : 5.7 g/l

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

**pack :** Bottle   **closure :** Screwcap

**ageing :** Enjoy up to 5 year after the vintage.

**in the vineyard :** Origin: Stellenbosch

Altitude: 100 - 200m above sea level

Age of vines: 10 years

Soil: Situated on weathered granite and Tukulu soil profiles.

**about the harvest:** Harvesting by hand and machine.

**in the cellar :** On arrival at the winery grapes were bunch sorted and crushed. Cold maceration in tank for 24 hours followed by yeast inoculation. Three rack-and-return transfers were executed daily during fermentation. The entire process was carried out with the aid of overhead gantry cranes and satellite tanks to enable minimum handling and the use of gravity. The wine was oak matured for a period of 18 months. During this period the wine was racked regularly and fined with egg whites.

