

Laborie Shiraz 2006

The first sensation on the nose of this wine is a distinct earthy, rich character. Once the wine has opened up, typical blackberry and plum characters will come through. The tannins are smooth and well integrated. The wine has a lingering aftertaste.

Due to the unique aroma and tannin profile of this wine, it's recommended to decant and air this wine for a few minutes before drinking.

Enjoy on its own or with a variety of meat dishes as well as lightly spiced food.

variety : Shiraz | 100% Shiraz

winery : Laborie Wines

winemaker : The Winemaking Team

wine of origin : Coastal

analysis : alc : 14.0 % vol rs : 2.65 g/l pH : 3.58 ta : 5.66 g/l

type : Red **wooded**

pack : Bottle **closure :** Cork

ageing : Ready to drink now, but will mature well over the next 3-5 years.

in the vineyard : About the area: South Africa's vineyards are mostly situated in the Western Cape near the coast. This is the southernmost region of the African continent, and has a Mediterranean type climate and diverse soils perfectly suited to quality grape production.

Vintage conditions: Warm weather experienced during January resulted in a earlier than usual start to the harvest. These conditions lasted well into the second week of February and lead to steadily rising sugar levels. From February 8 temperatures declined and subsequently the sugars dropped and harvesting of white and red grapes slowed considerably. Due to the cooler conditions sugar levels increased very slowly whilst grape flavours developed noticeably. The ripening conditions were close to perfect for the last remaining weeks of the harvest.

about the harvest: Harvest date: middle to end February

in the cellar :

Maturation: 14-16 months in 300 liter French Oak barrels

Total production: 20700 Liters