

Lourensford Estate Shiraz Mourvèdre Viognier 2008

Red berry with terracotta hues. Aromas of spice and pepper with wild berries. A well balanced, juicy wine with soft integrated tannins in a Rhône style.

variety : Shiraz | 90% Shiraz, 8% Mourvèdre, 2% Viognier

winery : Lourensford Wine Estate

winemaker : Chris Joubert

wine of origin : Stellenbosch

analysis : alc : 14.38 % vol rs : 2.7 g/l pH : 3.54 ta : 5.5 g/l

type : Red **style** : Dry **taste** : Fragrant **wooded**

pack : Bottle **closure** : Cork

ageing : Enjoy up to 3 years after the vintage.

in the vineyard : Situation: South to South West facing slopes on Lourensford Estate in the Helderberg Ward, Stellenbosch Region.

Altitude: 100 - 300m above sea level

Soil Type: Situated on a variety of soils derived from decomposed granite and sandstone

Age of Vines: 5 - 10 years

Irrigation: Drip Irrigation

Climate: Cool Climate

about the harvest: Harvested in March 2007.

in the cellar : All grapes were sorted for quality after arrival at the winery. The Viognier was fermented with natural wild yeasts on 10% of its skins. 25 - 30% of the Shiraz berries were kept whole in the mash to enhance fruit flavours and reduce harsh tannins. The Mourvèdre mash as well as the fermented Viognier were added to the Shiraz mash and allowed to ferment naturally with wild yeasts. Fermentation was controlled between 25 and 28°C. The wine matured for 8 months in second fill French (75%) and American oak barrels (25%).

