

## Lourensford Estate Shiraz 2009

Deep, dark red colour with delicious fruity, youthful aroma of cherries and spice. It is well rounded and shows subtle savouriness with a hint of white pepper supported by a firm tannin structure.

Slow cooked casseroles, 'potjies' made with lamb neck and other hearty, robust foods will benefit from this wine. A savoury dish with just a touch of dark chocolate added will also complement the wine. It can also be paired with kudu or ostrich steaks

**variety** : Shiraz | 100% Shiraz

**winery** : Lourensford Wine Estate

**winemaker** : Chris Joubert

**wine of origin** : Stellenbosch

**analysis** : alc : 14.5 % vol   rs : 2.6 g/l   pH : 3.39   ta : 7.6 g/l

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

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

**ageing** : Can be matured for another 10 years after harvest date.

**in the vineyard** : Altitude: 200-400m above sea level

Age of vines: 8 years

Rootstock: 101-14 Mgt

Clones: SH22, SH5, SH09

Slopes: Western facing slopes

Row direction: North-South

Soil type: Decomposed granite, Oakleaf and Tukulu formations

**about the harvest**: Harvesting during the day, early March 2009.

**in the cellar** : The grapes were gently crushed after bunch and berry sorting took place. Cold maceration in the tank for 24 hours were 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.

Matured for 18 months in 300L French oak barrels of which a third was new, a third 2nd fill and a third 3rd fill.

