

Longridge Shiraz 2008

variety : Shiraz | 100% Shiraz
winery : Longridge Wine Estate
winemaker : Clinton le Sueur & Hendrien de Munck
wine of origin : Western Cape
analysis : alc : 14.5 % vol rs : 3.4 g/l pH : 3.64 ta : 5.6 g/l
type : Red **wooded**
pack : Bottle **size** : 0 **closure** : Cork

in the vineyard : Rooted in deep fine granite Tukulu soils on the slopes of the Helderberg, these vineyards enjoy the refreshingly cool breezes from the Atlantic Ocean during the hot summer months, resulting in even ripening of the berries.

about the harvest: The vines were pruned to yield 10 tons/ha and through suckering and crop thinning at véraison eventually arrived at 7 tons/ha of 180g open bunches (which lead us to saignée 20% of the juice). Grapes were harvested from the trellised north facing slopes in the last week of February and 1st week of March 2007.

in the cellar : Sorted, de-stemmed and crushed grapes were allowed to begin spontaneous fermentation and a Rhone yeast took the juice through to the wine at 24°C over 6 days on the skins before a light pressing. The wine spent 17 months in predominantly Burgundian barrels, with one racking at nine months before barrel selection and bottling.

