

Ladera Dry Red Wine 2009

Concentrated fruit, ripe black cherries, mulberry and white pepper tones. Good oak support without overpowering fruit.

This wine goes beautifully with any red meat dish.

variety : Shiraz | 100% Syrah

winery : Ladera Artisan Wines

winemaker : Charles Ochse

wine of origin : Coastal

analysis : **alc** : 15.5 % vol **rs** : 2.64 g/l **pH** : 3.46 **ta** : 6.3 g/l **so2** : 120 mg/l

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

pack : Bottle **closure** : Cork

ageing : Enjoy now, and enjoy drinking it for the next 3 - 5years.

in the vineyard : This vintage of grapes is from two different blocks, one is trellised vines in Paarl, and the other from bush vines in the Malmesbury region.

about the harvest: Grapes are hand harvested in the cool morning and transported to the cellar.

in the cellar : The grapes are picked in the early morning and brought to the cellar cold rooms and chilled even further to below 5° C. The grapes are firstly bunch sorted, then destemmed and berry sorted, before entering the tank. A portion of the grapes are crushed and the rest remains as whole berries during the "cold maceration" phase. The grapes are manually punched down daily (three times) and any green stems removed. Wild fermentation is allowed to begin once full flavor and color extraction is complete. Specific Rhone yeast is inoculated to complete the primary fermentation; hereafter the skins are separated from the wine and settled before filled into French oak barrels.