

Lourensford Estate Shiraz 2010

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 : 3.1 g/l pH : 3.47 ta : 5.9 g/l

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

pack : Bottle **closure** : Screwcap

ageing : 8 - 10 years from vintage date.

in the vineyard : Origin: Stellenbosch

Altitude: 200 - 400m above sea level

Age of vines: 9 years

Rootstock: 101-14 Mgt

Clones: SH22, SH5, SH09

Slopes: Western facing slopes

Row direction: North-South

Soil: Decomposed granite, Oakleaf and Tukulu formations

about the harvest: Harvesting during the day, early March 2010.

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 crates and satellite tanks to enable minimum handling and the use of gravity.

