

Lourensford Estate Shiraz / Mourvèdre / Viognier 2010

Cloves and dark plums with a slight floral suggestion reflect the three varietals in complete harmony. Elegant fruit tannins and natural acidity combines well to allow for graceful maturation.

This wine will be complemented by venison dishes. Whether in a stew or a pie or a steak directly from the fire. The strong Shiraz influence cause the wine to also pair well with intensely flavoured, slow cooked casseroles of beef or traditional 'waterblommetjie'-stews.

variety : Shiraz | 93% Shiraz, 5% Mourvèdre, 2% Viognier

winery : Lourensford Wine Estate

winemaker : Chris Joubert

wine of origin : Stellenbosch

analysis : **alc** : 14.0 % vol **rs** : 2.2 g/l **pH** : 3.59 **ta** : 5.9 g/l

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

pack : Bottle **size** : 0 **closure** : Cork

ageing : The wine can easily be matured for another 10 or more years after harvest date.

in the vineyard : Altitude: 100-300m above sea level

Age of vines: 6-11 years

Rootstock: 101-14 Mgt

Clones: SH09, MT01, VI642

Slopes: South to South West facing slopes

Row direction: North-South

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

in the cellar : The Viognier was co-fermented with the Shiraz on skins. The Mourvedre was produced and matured separately and then blended in just before bottling to ensure the correct balance in the bottle.

Matured for 20 months in 300L French oak barrels of which a third was new, a third second fill and a third third fill.

