

## Lourensford Winemakers Selection Syrah 2009

An intensely dark coloured wine with shades of purple on the edge. Rich flavours of ripe cherries and black pepper spice are well supported by oak. The peppery, smoky aftertaste is backed by a firm tannin structure which further maturation will reward.

Can be paired with dishes made with venison, whether stewed or as steaks. It will also go well with hearty, slow cooked casserole dishes.

**variety :** Shiraz | 98% Shiraz, 2% Viognier

**winery :** Lourensford Wine Estate

**winemaker :** Chris Joubert

**wine of origin :** Stellenbosch

**analysis:** alc : 14.5 % vol   rs : 3.5 g/l   pH : 3.45   ta : 5.7 g/l

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

**pack :** Bottle   **closure :** Cork

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

**in the vineyard :** Altitude: 150m above sea level

Age of vines: 9 years

Rootstock: 101-14 Mgt

Clones: SH09

Slopes: South-Western slope

Row direction: North-South

Soil type: On weathered granite and Tukulu formations

**about the harvest:** Harvested during the day in early March 2009.

**in the cellar :** Grapes were crushed and then fermented on the skins in open fermentation tanks. Regular punch downs and pump overs took place before the grapes were pressed and transferred to barrels.

Matured for 20 months in 100% French oak barrels of which 30% was first fill.

