

Laibach Widow's Block Cabernet Sauvignon 2007

Magnums only

Deep, dark colour. An array of flavours, with blackcurrant and classy oak evident. Great complexity and depth of flavour on the palate with youthful leather and lingering, almost grainy, tannins well defined. Good structure and fantastic length with the potential to develop into something even more expressive

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Ladybird Vineyards

winemaker : Francois van Zyl

wine of origin : SIMONSBURG-STELLENBOSCH

analysis : alc : 14.0 % vol rs : 3.0 g/l pH : 3.72 ta : 5.7 g/l

type : Red **style** : Dry **wooded** **organic**

pack : Bottle **closure** : Cork

ageing : Drink 3 – 10 years after vintage.

in the vineyard : This is the pinnacle of Cabernet Sauvignon from our area. With this wine we want to make a statement. Named after the Widow from who the farm was bought in 1994 this wine is produced only in outstanding years. We do not produce more than 25 barrels in any given vintage. This block, which is registered, as a single vineyard, is the oldest block on the farm and produces some amazing fruit. We use only 20 rows from this block for this specific wine. Like all our other blocks on the farm we make use of organic practices and absolutely no irrigation at all. This together with naturally low yields (35/hl per hectare) gives the necessary concentration that we are looking for. A real "terroir" beauty.

about the harvest: Everything is handpicked during the early hours of the day.

in the cellar : We make a very strict sorting before crushing to get rid of any unwanted green stems and leaves. We do a gentle crushing before the berries are delivered into small open top fermentations tanks. "Secret" yeast is immediately added to start fermentation. Traditional winemaking ideas are used and extraction is manually done. We use warm fermentation and the wine will spend 7 -9 days on the skins before it is pressed. Malolactic fermentation is done in 100% new French oak barrels. The wine is kept in barrel for 22 – 27 months before bottling without filtration.

