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Lourensford Winemakers Selection Syrah 2011

The wine has a deep dark red colour with cranberry, ripe red cherries and mulberries aromas on the nose. The pallet is dense, very well rounded and supported with a velvety tannin structure and flavours of dark chocolate, juniper berries and hints of freshly roasted coffee, tobacco leaf and wild spices.

Slow cooked casseroles made with less-tender cuts of meat, which are already brimming with flavour, herb-roasted or spiced meat and vegetable dishes, robust and ethnic dishes from all over the world served with savoury sauces with a little dark chocolate and flavoured with a dash of chili will all go very well with this wine. It will also pair well with game dishes ranging from pan-fried kudu or ostrich steak, roasted springbok haunch and venison pie to rabbit with prunes, stuffed quail and roast duck.



variety : Shiraz | 99% Shiraz, 1% Viognier
winery : Lourensford Wine Estate
winemaker : Chris Joubert
wine of origin : Stellenbosch
analysis : **alc :** 14.5 % vol **rs :** 3.7 g/l **pH :** 3.41 **ta :** 6.2 g/l
type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **size :** 0 **closure :** Cork

ageing : This vintage can be enjoyed up to 2018 but will reach its best drinking potential towards the end of 2015 and with optimum cellaring only peak towards the end of 2016.

in the vineyard : Altitude: 200m above sea level
Age of vines: 4 - 11 years
Rootstock: 101 - 14 Mgt
Clones: SH22,SH05, SH09
Slopes: South facing slope
Row direction: North-South

about the harvest: It was a very dry season with a shorter ripening period resulting in lower acidity at the desired sugar levels in the grapes. Careful canopy management was done to make sure the grapes see just enough sunlight to keep them healthy and produce balanced fruit flavours. The fruit was picked by hand early in the morning to protect the very delicate flavours.

in the cellar : 30% of the berries were kept whole and the 1% Viognier was co-fermented with the Shiraz in 5 ton fermenters with regular, manual punch downs before the grapes were pressed and transferred to barrels for malo-lactic fermentation and aging. The harvest dates were March – April 2011.