

## Lourensford Estate Shiraz 2011

The wine has a deep dark red colour with chocolate, cinnamon spice and wild red berries on the nose. The pallet is dense, very well rounded and supported with a velvety tannin structure and flavours of ripe cherries, mulberries and cassis.

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 | 100% Shiraz

**winery :** Lourensford Wine Estate

**winemaker :** Chris Joubert

**wine of origin :** Stellenbosch

**analysis :** alc : 14.5 % vol rs : 3.3 g/l pH : 3.39 ta : 6.2 g/l

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

**pack :** Bottle **size :** 0 **closure :** Screwcap

**ageing :** 8 - 10 years from vintage date.

**in the vineyard :** Origin: Stellenbosch

Altitude: 200 - 400m above sea level

Age of vines: 4 - 11 years

Rootstock: 101-14 Mgt

Clones: SH22, SH5, SH09

Slopes: Western facing slopes

Row direction: North-South

Soil: Decomposed granite, Oakleaf and Tukulú formations

**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 :** Closure: Hand selected quality cork

Cultivar: 100% Shiraz

Wood: 15 months in 300L French oak barrels of which a third was new

