

Laborie Shiraz 2013

This sensuous, deep purple Shiraz has upfront plum and blackcurrant aromas with hints of black pepper, dark chocolate and cloves. The palate is complimented by the use of judicious oaking and a velvety tannin structure with generous length.

This wine can be enjoyed on its own or with a variety of red meat dishes and spicy food, as well as tomato-based pasta dishes.

variety : Shiraz | 100% Shiraz

winery : Laborie Wines

winemaker : The Winemaking Team

wine of origin : Western Cape

analysis : alc : 14.22 % vol rs : 4.08 g/l pH : 3.55 ta : 5.86 g/l

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

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

ageing : This wine can be savoured now or cellared for up to two years from vintage.

in the vineyard :

The winter preceding the 2013 vintage was characterized by plenty of cold spells and good, saturating rains, which ensured strong, even budding and replenished soil moisture. With the arrival of spring, cool to moderate temperatures reduced vigour and encouraged higher quality in the grapes. Slower, consistent growth persisted through the early summer thanks to dryer conditions, which kept diseases at bay. The uncharacteristic, supplementary rainfall during mid to late summer raised soil moisture levels and slightly extended the vintage and ripening period. Overall, the season delivered fruit with concentration, structure and flavour.

Soil in the Western Cape comprises ancient (350 million to 500 million years old) weathered soils of alluvial and volcanic origin. The alluvial soils are from both glacial and marine deposits. Some of the origins of the weathered soils are Table Mountain Sandstone, Granite and Malmesbury Shale. These have eroded over millennia and are now generally clay rich loam soils, which are most desirable for their ability to retain water for plant during summer months.

in the cellar : This wine was matured in oak for 10 to 12 months.

