

## Lourensford Estate Shiraz / Mourvèdre / Viognier 2013

The wine has a brilliant colour – deep, dark, intense and bright. Aromas of concentrated dark plums with ripe red cherries and wild spices greet you on the nose along with subtle hints of cigar box. The palate is dense, structured and powerful. Firm fruit tannins are beautifully balanced by well integrated soft oak flavours which promise age-ability, and gives structure and length. Very well rounded and supported with a smooth, silky elegance and upfront flavours of juicy, savoury wild berry, plums, cocoa and red cherry with hints of cinnamon spice.

This wine will pair well with game dishes ranging from pan-fried kudu or ostrich steak, roasted springbok haunch and venison pie to stuffed quail and roast duck. It will love grilled, braaied or barbecued foods as it latches on to the pronounced 'browning' flavours that develop with these cooking methods and it will not mind a rack of braaied spareribs with a sweet, spicy or sharp basting sauce. The SMV will also work with sweeter sauces, cranberry jellies and relishes that accompany many savoury dishes. It also goes with everyday dishes such as cottage pie, bangers and mash or mushrooms on toast. Serve between 15° - 18° C

**variety :** Shiraz | 93% Shiraz, 5% Mourvèdre, 2% Viognier

**winery :** Lourensford Wine Estate

**winemaker :** Hannes Nel

**wine of origin :** Stellenbosch

**analysis :** alc : 14.5 % vol   rs : 1.8 g/l   pH : 3.49   ta : 5.7 g/l

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

**pack :** Bottle   **size :** 750ml   **closure :** Cork

**ageing :** This vintage can be enjoyed up to 2020, but will reach its best drinking potential towards the end of 2016 and with optimum cellaring will peak only towards the end of 2017.

### in the vineyard :

A cool and wet winter allowed vines to go into proper dormancy. We experienced severe winds at the end of November and extreme heat wave conditions at the end of December. Luckily this did not affect the sensitive flowering and ripening stages too much. We experienced a cool summer with the highest rainfall for February in many years. This resulted in slower ripening and the ability to harvest at lower sugar levels. This in turn resulted in refined wines with elegance and good natural acidity. The Shiraz and the Mourvèdre was hand - picked from separate single vineyards into 5 ton fermenters with regular, manual punch downs before the grapes were pressed and transferred to barrels for malolactic fermentation and ageing. The cultivars were vinified separately and blended before bottling.

Altitude: 100 - 300m above sea level

Age of vines: 6 - 13 years

Rootstock: 101-14 Mgt

Clones: SH09, MT01, VI642

Slopes: Situated on Western facing slopes

Row direction: North-South

Soil type: Situated on Tukulu, Oakleaf and decomposed granite soil

**about the harvest:** The harvest dates were March - April 2013.

**in the cellar :** Cultivar: 94% Shiraz, 5% Mourvedre, 1% Viognier

Wood: The wine spent 15 months in 300 liter French oak barrels of which 35% were new and 65% older barrels.

Closure: Hand selcted quality cork

