

Limited Release SMV 2017

Flavours of dark plums, raspberry and violets with hints of cracked black pepper greet you on the nose. The flavours from the nose follow through to the palate along with hints of aniseed and cinnamon spice.

This wine will pair exceptionally well with substantial foods including grilled or barbequed lamb, beef, kudu, ostrich, and springbok.

Serve between 16 and 18°C

variety : Shiraz | 86% Shiraz, 13% Mourvedre, 1% Viognier

winery : Lourensford Wine Estate

winemaker : Timothy Witbooi

wine of origin : Stellenbosch

analysis : **alc** : 14.5 % vol **rs** : 2.9 g/l **pH** : 3.45 **ta** : 5.5 g/l

type : Red **style** : Dry **body** : Full **taste** : Fragrant **wooded**

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

ageing : This vintage can be enjoyed up to 2024

in the vineyard : Wine of Origin: Stellenbosch

Altitude: 100-200m above sea level

Age of vines: 15-17 Years

Rootstock: 101-14 Mgt

Clones: SH09, MT01, V11642

Slopes: Situated on Western facing slopes

Row direction: North-South

Soil type: Situated on Tukulu, Pinedene, Sweetwater (decomposed granite soils)

about the harvest:

The preceding two winters to the 2017 vintage has been the driest in recorded history on Lourensford. However, due to enough cold weather during winter the vines did go into proper dormancy with budding which occurred normally. We also experienced one of the coolest and driest summers in history with moderate temperatures and cool evenings which resulted in slow and even ripening of the berries. With good canopy management and perfect ripening conditions, we were able to bring the grapes into the cellar at just the desired time. This resulted in refined wines with elegance, good natural acidity with depth and structure.

The Shiraz and the Mourvèdre were 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 aging. The cultivars were vinified separately and blended before bottling.

in the cellar : The wine spent 16 months in 300-liter French oak barrels of which 39% were new and 61% older barrels.

