

LOURENSFORD ESTATE

SHIRAZ 2014



LOURENSFORD
ANNO 1700

THE HARVEST

A cool and wet winter allowed vines to go into proper dormancy. We experienced lots of rain, thunder storms and floods in August & November. Luckily this did not affect the sensitive flowering and ripening stages too much. The wet weather resulted in good growth of the vines after budding. We had very little severe South Easter winds at the start of summer which resulted in very good budding & flowering as well as a record harvest. We experienced a fairly cool summer which resulted in slower ripening and the ability to harvest at lower sugar levels. With good canopy management and perfect harvest decisions we were able to bring the grapes into the cellar at the desired time. This resulted in refined wines with elegance and good natural acidity. The fruit were picked by hand early in the morning to protect the very delicate flavours and placed into 5 ton fermenters with regular, manual punch downs before the grapes were pressed and transferred to barrels for malolactic fermentation and ageing.

The harvest dates were March -April 2014.

IN THE VINEYARD

Altitude: 200-400m above sea level

Age of vines: 14 years

Rootstock: 101-14 Mgt

Clones: SH22, SH5, SH09

Slopes: Western facing slopes

Row direction: North-South

Soil type: Decomposed granite, Oakleaf and Tukul formations

ANALYSIS

Alcohol: 14 vol %

pH: 3.54

Total acid: 5.5 g/l

RS: 3.7 g/l

Closure: Hand selected quality cork

WINE INFORMATION

Cultivar: 87% Shiraz, 13% Cabernet Sauvignon

Wood: 15 months in 300L French oak barrels of which 18% was new

MATURATION POTENTIAL

This vintage can be enjoyed up to 2018, but will reach its best drinking potential towards the end of 2016 and with optimum cellaring will peak only towards the end of 2017.

TASTING NOTE

The wine has a deep, dark red colour. Aromas of plums and red berry fruitcake greet you on the nose along with hints of nutmeg. The palate is dense, very well rounded and supported with a smooth, velvety tannin structure along with flavours of mulberry, blackberry fruit and vanilla. The soft, complex palate will awaken your taste buds and undertones of chocolate and tobacco leaf will linger for a while and slowly fade away, leaving your palate satisfied.

FOOD PAIRING

Slow cooked casseroles, 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. It will love grilled or barbecued foods as it latches on to the pronounced 'browning' flavours that develop with these cooking methods and also pairs well with a rack of braised spareribs with a sweet or spicy basting sauce. Our Shiraz also works with sweeter sauces, cranberry jellies and relishes that accompany many savoury dishes. It also loves everyday dishes such as cottage pie, bangers and mash, beef cooked in red wine, mushrooms on toast, and a mild, rare pan-fried steak.



"A magnificent Estate utilising unique technology and reaping the benefits of global expertise and optimal terrior, the wines of Lourensford are becoming well recognised icons of true style and sophistication"

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