



# LABORIE

*la grande vie*

## SHIRAZ 2017



### WINE OF ORIGIN

Western Cape

### VINTAGE CONDITIONS

Winter 2016 provided sufficient cold and higher rainfall for a great start to this vintage. Regular, small rains in spring and cool to moderate temperatures provided conditions for good, early season cane and canopy development. Bud break was even as was spring growth, but flowering was not – usually due to weather. Early leaf breaks directly after flowering allowed sunlight to even out the vintage, as did early green harvesting of retarded bunches. Growth and development sped up in moderate conditions that ensured outstanding vine health. Warmth from late December to January, drought and lighter yields, meant another record early start to harvest that ran until early March. In spite of shifts in variety harvest order, wine quality looks fabulous.

### WINE DESCRIPTION

This luxurious, deep purple Shiraz has prominent aromas of ripe plum, blackcurrant and dried spice, with hints of aniseed and cloves. The palate benefited from judicious oaking, which delivered a full, juicy tannin structure and good length.

### MATURATION

This wine was oak matured for 10 to 12 months.

### SERVING SUGGESTION

Enjoy the wine on its own, with red meat or with spicy or tomato-based pasta dishes.

### CELLARING POTENTIAL

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

### WINE ANALYSIS

Alcohol: 14.34 % v/v  
pH: 3.48  
Total acidity: 5.69 g/l  
Residual sugar: 4.5 g/l

