



#### TECHNICAL ANALYSIS

##### Winemaker

Alcohol 15 % vol

pH 3.52

RS 2.6 g/l

Total Acid 5.6 g/l

Volatile Acidity 0.51 g/l

Appellation Franschhoek

#### CHARACTERISTICS

Type Red

Style Dry

WOODED

## LA BRI SHIRAZ VIOGNIER 2007

### WINEMAKERS NOTES

The wine displays a beautiful, dark, inky colour, with an attractive medley of sweet fruit, thyme, vanilla, fennel and violets on the nose. The entry is silky and soft followed by a glossy texture on the palate that combines flavours of currents, white pepper and ethereal spice to offer an attractive density and mouthfeel. Rich, lingering fruit and a long, pleasant finish

### THE HARVEST

The grapes were picked end of March at optimal ripeness

### IN THE CELLAR

The Shiraz grapes were crushed and co-fermented together with the Viognier. Fermented at about 25° C for 1 week. Malolactic fermentation took place in barrel. The wine went into a maturation program with a barrique regime of 95% French combined with 5% American oak for 13 months. The barrique selection includes a new component of 45%

### BLEND INFORMATION

95% Shiraz, 5% Viognier

### RECENT ACCOLADES

Platter Guide 201 : 4 \*

SA Terroir Wine Awards: Top Red Blend -Paarl District and Franschhoek valley.

### BOTANICAL SKETCH

#### *Herbae*(Herbs)

A **Shiraz/Viognier** blend is known to create powerfully perfumed aromas of fennel, thyme, rosemary, violet and oregano, much like one would experience whilst strolling through a herb garden.