

# LABRI 1694 FRANSCHHOEK



## WINE ANALYSIS

Alcohol: 14.5 %  
pH: 3.52  
RS: 3.8 g/l  
Total Acid: 5.6 g/l

## CHARACTERISTICS

Type: Red  
Style: Dry wooded  
Appellation: Franschoek

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## SYRAH 2008

### Winemakers notes

This dark, inky vibrant wine entices with an explosive mix of liquorice, violets and cloves. The entry is silky and soft followed by a glossy texture on the palate that combines flavours of cinnamon, white pepper and spice to offer an attractive density and mouthfeel. Rich, lingering fruit and a long, pleasant finish.

### The Harvest

The Shiraz and Viognier grapes were picked together in the first week of March.

### In the Cellar

The Shiraz and Viognier grapes were crushed and co-fermented. Malolactic fermentation took place in barrel. The wine was matured for 24 months in 1/3 new 225L barrels (90 % French, 10% American oak).

### Cultivar Composition

97% Shiraz, 3 % Viognier

### Botanical Sketch

Our wines are linked to a specific flower - the characteristics of the wine are symbolized by that particular flower on the label.

*Herbea (Herbs)*

Our **Syrah** has powerful perfumed aromas of fennel, thyme, rosemary, violets, and oregano, much like one would experience whilst strolling through a herb garden.