



LABORIE

La Grande Vie

SHIRAZ 2022



WINE OF ORIGIN

Western Cape

VINTAGE CONDITIONS

The run up to vintage was characterised by a good "typical" Cape winter with loads of cold unit accumulation and good rains over days that really did much to replenish the subsoil water tables and flush built up salts after the years of drought. The winter ran a little long and delayed budbreak too. Budbreak was even, if a little late and cool. Spring remained cool and saw numerous rainfall events that added disease pressure as well as compressing canopy work schedules like shoot thinning, wire lifting and leaf breaking. Cool summer conditions continued into January when vintage began later than usual. Vintage characterised by alternating hot and cool conditions with small rainfall events throughout. A season where picking decisions and pH management in the winery were important.

WINE DESCRIPTION

This luxurious, deep purple Shiraz has prominent aromas of blackcurrant, mulberry and oak spice with violet and Turkish delight aromas. The wine has 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 four years from vintage.

WINE ANALYSIS

Alcohol: 14.56 % v/v
pH: 3.45
Total acidity: 5.98 g/l
Residual sugar: 3.85 g/l