



# LOCH LYNNE

*Vineyards of Durbanville*

## Shiraz 2008

- Origin:** Durbanville, Western Cape, South Africa
- Analysis:** Alcohol: 14.5%  
RS: 2.3g/l  
Total acid: 5.9g/l  
pH: 3.64
- Blend:** 100% Shiraz,
- Terroir:** Slope: Northern slopes  
Soil: Deep red Hutten
- Climate:** Moderate with cooling sea breezes from the Atlantic Ocean
- Viticulture:** Yield: 3.19 ha, Block SH 6  
Trellissing: 4-wire Perold  
Age of vines: 5-years  
Irrigation: Dry-land conditions
- Oenology:** Harvested at optimum ripeness.  
Fermentation in open fermenters. Punch-downs every 3-4 hours.  
Post fermentation maturation on skins for 2 weeks.  
MFL in tank before racked into 225l and 300l Demtos and Nadelie French oak barrels.
- Maturation:** 16-months oak maturation in new 225 and 300l barrels
- Winemakers' notes:** The wine has complex nose with overtones of black pepper, pomegranate, sweet berry fruit and smoky vanilla. A liquorice savouriness underpinned by well-integrated oak with a long and spicy finish.
- Food suggestions:** Powerful and spicy red meat dishes including venison. Also goes well with stronger cheeses.

