



2005 Friedrich Laibach

Technical details:

Varietal:	55% Cabernet Sauvignon, 25% Merlot, 5% Cabernet Franc, 10% Petit Verdot, 5% Malbec
Alcohol:	14%
Total acidity:	6.0 g/l
pH:	3.72
Residual sugar:	2.5 g/l

Tasting notes:

This wine is the cream of our crop. Made only in some years this wine reflects the best of the vintage and our unique Simonsberg, Stellenbosch terroir. It is very limited and is never more than 18 barrels (about 5000 bottles). It is named after the founder of Laibach and is a true reflection of his vision and dedication for this farm. We did some serious experimentation the last few years to improve all the time. We do have now a clear idea which blocks, fermentation techniques and barrel supplier gives us consistently the best results. Each block is harvested at optimum ripeness, carefully destemmed and intensively hand sorted before crushing. We keep small batches of around 4–5 tons together and from there we can already see and smell the best batches. This is a huge advantage with open fermentation. We do warm fermentation and skin contact can be between 4 and 12 days before gentle pressing. The separate batches will then do malolactic fermentation in new French oak barrels. We do blend after 12 months and then the blend is aged another 12 months in oak before a gentle fining and some “fly catching” filtration. The wine is usually a classic blend of Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot and Malbec, but may vary with vintage variation. Very dark colour. Complex nose with oodles of spice, cassis and young leather. An explosion of flavour on the palate, well supported with some hints of classy oak. Medium to full bodied with enough depth and structure to mature over the next 5–10 years into something very special. Quality is never rushed and we truly believe that this wine reflects the pinnacle of what we can produce.