



## 2007 Friedrich Laibach

### Technical details:

Varietal:	61% Cab. Sauv., 17% Cab. Franc, 11% Merlot, 6% Malbec, 5% Petit Verdot
Alcohol:	14%
Total acidity:	5,6 g/l
pH:	03,7
Residual sugar:	3,2 g/l

### Tasting notes:

This wine, named after the founder of Laibach, is considered by us as the best of the best. Made only in the best years, this wine is the pinnacle of what we can produce. It is a blend of the top 18 barrels of the year, mostly Cabernet Sauvignon, but in some years Merlot can be dominant. It can consist of 2-5 varieties carefully blended to complement each other and to enhance ageing potential. Grown, using only certified organic practices and with no irrigation, some blocks are harvested up to 3 different times to get the right building blocks for this blend. The grapes are harvested by hand and sometimes varieties are cooled down over night to enhance colour and fruit development. Destemming is followed by a rigorous sorting with a modern sorting table. Only  $\pm$  2 tons are done per hour. Every berry is treated like an unpolished diamond before crushing. The mash is gently pumped into 4 ton stainless steel open top fermentation vessels for a natural fermentation. Yeast might be added in some problematic vintages and blocks, but we are more and more using indigenous yeast. Fermentation and skin contact can last 4 – 10 days. The berries are gently pressed before the warm wine is barreled for malolactic fermentation in the best French oak money can buy. A few rackings will take place during the maturation. One year in bottle before release. A classic wine with a deep colour. Meat, leather and some tomato cocktail flavours are quite prominent. Very complex palate, with fine tannins and great length. The wood compliments, rather than overpower and the wine is still in its youth. Love to see this wine mature into a true piece of art. Still very young, but with enough complexity to last 5–10 years after vintage.