



## 2007 The Ladybird - Organic

### Technical details:

Varietal:	57% Merlot, 20% Cabernet Franc, 13% cabernet Sauvignon, 6% Malbec, 4% Petit Verdot
Alcohol:	14%
Total acidity:	6.7 g/l
pH:	3.59
Residual sugar:	2.6 g/l

### Tasting notes:

The grapes for this wine are grown on about 18 ha of certified organic vineyards on the North West slopes of the Simonsberg. We were the first producer having certified organic vineyards in Stellenbosch. We truly believe that we add quality growing grapes this way while respecting mother nature. The 2007 is the fifth Ladybird red that we have produced and I think this one is a great example of our goal with this wine. The wine is a great expression of “terroir” and of organic production. It is handled throughout the production with minimal intervention. It combines the true identity of the 5 varietals it represents. It is Merlot dominated with a big chunk of Cabernet Franc well supported with Cabernet Sauvignon, Malbec and Petite Verdot. Grapes were picked early in the mornings and some portions have been chilled in a special cool room at -3 degrees. All grapes are carefully hand sorted after destemming and before crushing. We do allow for some “cold soak” tanks to enhance fruit. Most of the fruit is fermented in small open fermentation tanks. Extraction is manual with punch downs. Fermentation time on skins depends on personal preference and can be anything from 5 – 12 days. After pressing the wine is matured in small French oak barrels for at least 12 months (25% new). The wine shows a dark concentrated colour. Fantastic nose, with “oodles” of fruit bursting from the glass. Blackberry, chocolate and spice, with hints of fresh leather make it an exciting experience. The wine is medium bodied with elegance and the typical Laibach “grainy” tannins. Well balanced and integrated wood supports a juicy palette. Enjoy 1 to 5 years from vintage.