



2008 Friedrich Laibach

Technical details:

Varietal:	48% Merlot, 37% Cab. Sauv., 5% Malbec, 5% Cab. Franc, 5% Petit Verdot
Alcohol:	14%
Total acidity:	5.1 g/l
pH:	3.68
Residual sugar:	3.3 g/l

Tasting notes:

This wine is the pinnacle of our production. The best 18 barrels are blended to show what our unique properties “terroir” is capable of. All the blocks are farmed organically and like all the vineyards on our farm no irrigation is used. The backbone of this wine is our oldest block of Cabernet Sauvignon, but the 2008 vintage is a Merlot dominated blend. The blend will vary every year according to specific vintage. We pick everything by hand and have a very careful selection process after destemming, but before crushing. We use \pm 75% small open (4 ton) fermentation tanks for the fermentation. We do manual punch downs and pump overs for extraction and skin contact will be between 6–10 days depending on block, vintage and taste. Most of the blends are made already during fermentation when colour extraction and flavour components are clearly visible. A few fine tunings will occur during the maturation. The best parcels will go into 40–50 new French oak barrels for Malolactic fermentation and maturation. From here the best 18 will be selected and if necessary filled into older oak. The style of the wine is classical, almost European. Bright red colour with a beautiful fresh hue. Lovely nose with oodles of cassis, leather and some meat. Some mint, indicating good ageing potential. On the palate bundles of juicy fruit with a good definition of tannin. Well structured, with great length. Still very young, but with enough complexity to last 5–10 years after vintage.