



## 2008 The Ladybird -Organic Viticulture

### Technical details:

Varietal:	42% Merlot, 25% Cab. Franc, 16% cab. Sauv., 11% Petit Verdot, 6% Malbec
Alcohol:	14%
Total acidity:	5,5 g/l
pH:	3,70
Residual sugar:	2,5 g/l

### Tasting notes:

Vintage 2008 will be remembered as a challenging one. We had good growing conditions and a good winter, but then we did receive some rain in the last week of January. This affected especially the whites with a little less concentration and intensity. For the reds however we had better results due to the fact that we pick them 3 – 4 weeks later. This wine is organically grown and organically produced as well. We do seem to get more consistent results every year with these blocks and it is always a pleasure getting all the components together for blending before bottling. We are very careful in selecting when to pick. We do not want excessive alcohol in the wine and we want it to be a classy example of our unique Simonsberg – Stellenbosch terroir. We pick everything by hand and it is nothing strange to pick one block 3–4 times to get the best grapes in. Everything is hand sorted before crushing with modern vibrating tables and moved to small open top 5 ton fermentation tanks. We use modern “old school” techniques to make this wine. Extracting is done with manual punch downs and some pumpovers in some years. Skin contact may vary according to year, but in general we leave it 6 – 10 days. Some wild yeast experiments are in progress. The wine is matured in small French oak barrels for 12 months of which 20 % is new. The wine is bottled without filtration and sealed with organic cork. Deep dark color with a lovely refreshing red tint. Sexy and sleek with oodles of pure black fruit. Good dollops of spice well, supported with some lovely soft supple tannins. An explosion of fruit, on a medium bodied palate with good complexity and length. Drinking already nicely now, but with good building components to improve the next 4–5 years.