



2010 The Ladybird - Organic Viticulture

Technical details:

Varietal:	34 % Merlot, 27 % Cabernet Franc, 22 % Cabernet Sauvignon, 11 % Petit Verdot, 6 % Malbec
Alcohol:	13,5%
Total acidity:	5,4 g/l
pH:	3,68
Residual sugar:	2,2 g/l

Tasting notes:

This wine is from our organic certified vineyards. We have around 27 ha certified for this harvest. This wine is a classic blend of the five noble Bordeaux varieties. We do not use any irrigation on any of our vineyards and 2010 was a good to very good vintage for us. After ten years of organic farming we do find that the plants are now getting much more in balance. We achieved good to very good ripeness levels at lower sugar which was strange for such a short and hot vintage. With organic farming, yields drop and the general growth is very much restricted. Grapes are harvested from middle of February. Merlot and Cabernet Franc is the back bone of this wine. We have a very soft spot for these varieties and extra effort and attention is given. Each block and batch is treated differently to enhance the complexity of the final blend. Hand-picked grapes are destemmed, sorted and crushed into small 4 ton open fermentation vessels. In some years grapes will be cooled down to enhance varietal character and improve colour. Fermentation is finished on the skins before pressing. Malolactic is done in stainless steel and the wine is filled after this secondary action into French oak barrels. Usually 12–14 months in oak, final racking blending and filtering will follow and bottling is done with our own small bottling line. Fantastic fresh colour. Clean nose with oodles of fruit evident. Medium bodied palate with hints of crushed blackberries and raspberry. Some mint chocolate aroma and leather also evident. Juicy, almost slippery tannins are well supported with very subtle oak aromas. A great wine for everyday drinking, but with enough complexity and fine dry land tannin to age for 5–7 years after the vintage. Enjoy!!