



## 2012 The Ladybird - Organic Viticulture

### Technical details:

Varietal:	41 % Merlot, 31 % Cab. Sauv., 11% Petit Verdot, 9 % Malbec, 8 % Cab. Franc
Alcohol:	14%
Total acidity:	6.2 g/l
pH:	3.6
Residual sugar:	2.2 g/l

### Tasting notes:

This is the 10th release of South–Africa’s most popular organic wine. It feels like yesterday when we started with the first certified Organic Vineyards in the famous Stellenbosch appellation. Never in our wildest dreams would we have thought this wine will be so popular and build up such a following in just a decade. Like you know we are blessed with some of the best “terroir” in South–Africa, with deep, cold clay soils that require no irrigation. So together with no chemical pesticides, insecticides and fertilizers we can give you something truly unique. Our whole farm is now certified organic. We focus on Merlot and the other four grape varieties that make a truly classic “claret” style blend. The vineyards are between 10 and 20 years old and we have a yield of about 30–35 hl per hectare. Because of our vineyard practices we are pleased if we get 570 liters per ton against the norm of about 720–750 liters per ton in the rest of South–Africa. The result are concentrated, small berries and therefore wines with high tannin, colour, and concentration. We do not acidify nor do we use enzymes for colour. Commercial yeast is replaced by natural yeast. We pick everything by hand and see each varietal as a building block that will add dimensions and complexity to the final product. We use a vibrating table between the destemmer and crusher to get rid of any green unwanted stems etc. Everything is sorted at about 2 ton/hour. We allow some batches to stay as cold as possible to enhance fruit and colour extractions before fermentation starts. Skin contact can be 2–40 days depending on varietal, vintage and picking dates. After pressing all batches go to barrels for 12–14 months. Only 10–20 % new French Oak. The final wine is blended before bottling with a sterile filtration. Dark colour. Complex on the nose with some spice, leather and crushed berries. No hints of port or sweetness, just classic “claret” flavours. Still very primary but looking back to some previous vintages we know we will get some rose petal, cigar box and some meaty notes with ageing. Medium bodied, with good structure and great length. A wine with enough complexity and dimensions to improve with age. Enjoy