



LABORIE

La Grande Vie

SHIRAZ 2023



WINE OF ORIGIN

Western Cape

VINTAGE CONDITIONS

Water is the key feature of this vintage. Its lack to begin with and its abundance at the end with a few key cameo performances in between. Simply put we began this vintage with a very dry winter indeed. Our winter rains are the main source of moisture for our soils in the Western Cape and particularly in the Coastal regions. Our soils are consequently the biggest (most important) reservoir of moisture for our vineyards in these regions. With winter rainfall between 50% and 60% of long-term averages, dropping below the drought years of 2017/2018 in some places. Spring and summer rainfall were not enough to make up for the shortfall until early December when a cloudburst of thundershowers (and some hail) brought great relief. The rains caused increased disease pressure, but was managed well. What was becoming clear in January was a seriously smaller grape crop lead by smaller berries in particular. The smallest crop in 19 years. Cooler early season conditions led to great concentration of aromatics and structure further strengthened but smaller berry size. Early, light and brisk was the harvesting period until late February and early March where unseasonal rainfall slowed things down considerably for the last portion of the vintage.

WINE DESCRIPTION

This vibrant purple Shiraz has prominent aromas of blackcurrant, mulberry and oak spice with violet and Turkish delight aromas. The wine has a full, soft & juicy tannin structure and good length.

MATURATION

This wine was oak matured for 10 to 12 months.

SERVING SUGGESTION

Enjoy the wine on its own, with red meat or with spicy or tomato-based pasta dishes.

CELLARING POTENTIAL

This wine can be savoured now or cellared for up to four years from vintage.

WINE ANALYSIS

Alcohol: 14.47% v/v

pH: 3.43

Total acidity: 5.94 g/l

Residual sugar: 3.88 g/l