



LAIBACH

2018 LADYBIRD RED - ORGANIC

VARIETAL	: 47% Merlot, 27% Cab Sauv, 10% Cab Franc, 11% Petit Verdot, 4% Malbec
ALCOHOL	: 14.0 % vol.
TA	: 5.8 g/l
pH	: 3.53
RS	: 2.2 g/l

VINTAGE CONDITIONS

The preceding winter was the third dry one in a row, with less rain than the previous one and warmer day and night temperatures. A warm spring resulted in early budding. Regular rain showers during flowering and berry set, with a high presence of pests. The picking season was very dry with limited water for irrigation, but with cooler night-time temperatures during February.

WINEMAKING / MATURATION

We usually start to pick around middle of February. We hand pick everything and all reds are hand sorted after destemming but before crushing. Some batches will be cooled over night for a pre cold maceration. We use only natural fermentation, and no finings are used. We are not into chemical warfare, and we like to keep wine as natural as possible. Fermentation and maceration can last from 5 - 30 days. Small open top fermentation tanks are used as well for our extraction. All wine will be aged for minimum of 12 months in small French oak barrels.

TASTING NOTES

Deep dark colour. A classic blend of noble varieties, crafted from “dry land” low yielding Organic Vineyards in Stellenbosch. Full bodied with lovely tannins, exceptional fruit, and a long lingering finish. Complex, structured, and age worthy.

LAIBACH VINEYARDS (PTY) LTD R44 KLAPMUTS ROAD STELLENBOSCH (www.laibachwines.com)

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