



LANDHAUS

Driven by Desire

Wisdom + Intellect + Nature + Emotion

CLASSICS SHIRAZ MOURVÉDRE

VINEYARDS

The Shiraz (50%) Mourvèdre (50%) is sourced from old low yielding vineyards in Ebenezer, Stockwell, Greenock and Bethany. The yield was between 1 to 1.5 tons to the acre.

WINEMAKING

Fermented in 1 and 2 tonne open fermenters, the Shiraz and Mourvèdre are fermented on skins for 7 to 8 days at a cool temperature to enhance the pure berry fruit and is hand plunged 3 times daily. It completed primary and MLF in oak and then matured for 20 months in oak, matured on lees to maintain fruit profile and animation, minimal SO2. Topped up every 3 weeks.

OAK TREATMENT

The Shiraz Mourvèdre spent 20 months in: 50% New French Oak 50% 2-4 Year Old French Oak.

TASTING NOTES

This blend shows fragrant and complex blueberry, spice, earth chocolate and leather aromas wafting from the glass. This complexity carries through to the mouth with intense sweet/savoury flavours dominating. The texture is silky, viscous and mouth-filling with lively acid and fine tannins providing great balance and structure. Will age reliably under stelvin for 10-15 years.

