



# LANDHAUS

*Driven by Desire*

Wisdom + Intellect + Nature + Emotion

## CLASSICS SHIRAZ MOURVÉDRE

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### 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.

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### 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 SO<sub>2</sub>. Topped up every 3 weeks.

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### OAK TREATMENT

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

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### 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 stelv in for 10-15 years.

