



Ladybird

VINEYARDS

STELLENBOSCH

Ladybird Red Blend 2020



WINEMAKER	Francois van Zyl
COMPOSITION	40% Cabernet Sauvignon, 34% Merlot, 16% Cabernet Franc, 10% Petit Verdot
ORIGIN	Stellenbosch
AGE OF VINES	15 years and older on average
IRRIGATION	Dry land vineyards and supplemental
SOIL TYPE	Oakleaf and Vilafontes
YIELD	5,5 tons per hectare
AGEING POTENTIAL	10 years from vintage
PRODUCTION VOLUME	15 800 cases (6 x 750ml)
FOOD PAIRING	Beef steak Braised beef short ribs Rosemary lamb shanks gourmet burgers

VINTAGE CONDITIONS

The preceding winter had sufficient rain and cold units. The weather remained favourable throughout the growing season, with relatively warm days, no significant heatwaves and cool night temperatures.

WINEMAKING / MATURATION

Picking starts in middle February. All the grapes for our red wines are hand harvested, destemmed, and then crushed. Some batches will be cooled over night for a pre cold maceration. All-natural fermentation, and no finings are used at all. Fermentation and maceration can last from 5 – 30 days. Traditional small open top fermentation tanks are used for extraction as well as alcoholic fermentation. The wine will be aged for minimum of 12 months in small French oak barrels, before blending and bottling.

TASTING NOTES

Deep ruby red, with a slight garnet rim. This classic blend of noble varieties, crafted from dry land low yielding Organic Vineyards in Stellenbosch, offers notes of black currant, bramble berry, black plum and cigar box. A full-bodied wine with lovely plush tannins, exceptional fruit and a long lingering finish. Complex, structured and age worthy.

ALC 14% | RS 2.6 g/l | TA 5.6 g/l | pH 3.67 | FREE SO₂ 16 mg/l | TOTAL SO₂ 74 mg/l | VA 0.70 g/l

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