

# LSD

## Lagrein Shiraz Durif 2016

LSD represents the intriguing blend of Lagrein, Shiraz and Durif which makes a brightly coloured and intensely fruit-flavoured red wine.

### Winemaking

Our LSD blend is made up of 43% Lagrein from Langhorne Creek, 31% Shiraz which comes from both our Resurrection Estate Vineyard in Ebenezer, and also a parcel from John Lienert at Gomersal, and 26% Durif from the Hoffmann family vineyard in Bethany.

After harvest, in February 2016, the grapes were fermented separately in 5T and 10T open static fermenters for 7 – 8 days. After this time on skins, the ferment was pressed to majority old French oak Barriques, with two American oak Hogsheads also being used, for 18 months maturation.

The resulting wine has fresh-red fruits, juicy acid and structure from the Lagrein, dark-red fruits, aromatics and roundness from the Shiraz and tannins, length and dark cherry notes from the Durif.

### Tasting Notes

**Colour:** Dark red with a purple rim

**Aroma:** Dense dark fruits of plum and underlying fresh raspberry, tobacco leaf, briar and Christmas spice.

**Palate:** Crunchy, fresh raspberries and strawberries balanced by creamy characters of cheesecake.

**Food Match:** Possibly the best pizza wine on earth.

**Cellaring:** 5-10 years if you feel so inclined, through ready to enjoy immediately!

### Analysis

<b>Alcohol:</b>	14.5%	<b>TA:</b>	6.00 g/l
<b>RS:</b>	0.3g/l	<b>pH:</b>	3.58



Winemaker – Phil Lehmann