



2006 Friedrich Laibach

Details

Varietal:	50% Cab. Sauv., 22% Merlot, 11% Cab. Franc, 12% Petit Verdot, 5% Malbec
Alcohol:	14 %
Total acidity:	6,1 g/l
pH:	3,56
Residual sugar:	2,8 g/l

Tasting note

Our flagship wine represents the top of our Laibach range. It is a classic blend of five “Bordeaux “ varieties and represents the best 18 barrels of the vintage. If team Laibach is not absolutely 100% convinced with the quality of the specific vintage, we do not bottle this wine. Therefore you will not find a 2002 or a 2004 vintage of this wine anywhere. We did not find these vintages good enough to be labeled Friedrich. It is also our philosophy that the blend can change a lot and we are under no obligation to stick with percentages. Like you know each block is fermented separately in small open top fermentation vessels. Here we can already see which tanks have the potential to be labeled as Friedrich. All components undergo malolactic fermentation in small tight grain French oak barrels. The final blend is made after 10–12 months and then the blend is aged for another year in oak. Filtering will only occur in some years.

Deep, dark intense colour. Classy herbal notes with hints of cassis, young leather and some pencil shavings. Some classy oak evident, but well defined with length and classy, almost grainy Laibach tannin. Palate is still vibrant and tight, but with loads of potential. A real statement wine about Simonsberg–Stellenbosch terroir. A wine with no sell buy date and with the potential to improve for the next 10–15 years.