



## BRAND'S LAIRA® COONAWARRA

### 2013 BRAND'S LAIRA AUGUST TIDE DRY RED

<b>VINEYARD REGION</b>	Coonawarra, South Australia
<b>VINTAGE CONDITIONS</b>	Vintage 2013 had a good start with warm weather providing ideal conditions for flowering, resulting in excellent fruit set. The weather throughout summer continued warm and dry and these conditions sped up vine growth and berry development. The warm days and cool nights provided superior ripening conditions leading to wines with excellent varietal characters. Great results were delivered, with reds exhibiting excellent fruit concentration, high colour density and a firm but fine tannin profile.
<b>COLOUR</b>	Deep, purple red.
<b>AROMA</b>	The nose displays intense and perfumed dark fruits of blackberry, cassis and mulberry accompanied by creamy vanilla oak from barrel fermentation and maturation.
<b>PALATE</b>	The palate is richly flavoured displaying pure dark berry flavours of mulberry, cassis and plum. Well integrated cedar/mocha oak creates great length and balance. Solid but very fine grained tannin structure completes this well rounded wine.
<b>VINIFICATION AND MATURATION</b>	Brand's Laira August Tide wine is inspired by the classic dominant blends originating from the Left Bank in Bordeaux, France. Each component of this wine was fermented separately. The fruit was destemmed, crushed and transferred to stainless steel static fermenters where it was fermented for 7 days with rack and return pump overs daily. Once fermentation was complete the wines were pumped back for maturation. After 19 months of maturation, individual components wines were assessed for quality and the final blend assembled for bottling.
<b>PEAK DRINKING</b>	This wine can be enjoyed now but will benefit from further short term cellaring to reach peak drinking at five to eight years of age. With careful cellaring the wine will age well for 10+ years.
<b>WINE ANALYSIS</b>	Alcohol: 14.5%   pH: 3.45   Acidity: 6.8g/L

*Peter Weinberg*

Senior Winemaker

brandslaira.com

