



**LE ROUX & FOURIE VIGNERONS**  
**LithoLogic Rock 2011**

<b>VINTAGE</b>	<b>2011</b>
APPELLATION	Western Cape
VARIETY	Shiraz blend with Grenache, Mourvedre, Tinta Amarela and Cabernet Sauvignon
BARREL AGING	24 months in a selection of French oak barrels
SERVE AT	14 – 18° C
FERMENTATION	14 days at 23° C
MALOLACTIC FERMENTATION	100% in barrel
TASTING NOTES	This elegant medium bodied fantastically blended red wine made from Shiraz, Grenache, Mourvedre, Cabernet and Tinta Amarela was created to complement the limestone quarry of terroir on which it grows. The combination of floral, spicy and sweet notes of this wine makes it a once in a lifetime wine to experience.
FOOD PAIRINGS	This wine is meant to be paired with flavors like peppercorn steaks, Pork chops with a garlic and leak cream sauce, barbequed ribs with butternut and sweet potato salad, grilled tuna in a Chinese 5 spice braising.
ACCOLADES	2010 BRONZE
PRICE ON REQUEST	<a href="mailto:info@leroux-fourie.com">info@leroux-fourie.com</a>