

SHIRAZ

VINTAGE

2006

ORIGIN

Western Cape

CLIMATE

Situated on the Cape Peninsula overlooking False Bay. The vineyards are tucked in the steep valley on the Eastern side of Table Mountain. The area is blessed with a maritime climate due to the oceans on both sides with an annual average rainfall of 1100mm.

SOIL TYPE

Clovelly and Glenrosa

VINIFICATION

The grapes were picked at 24-25° Balling. Fermentation took place in the open tanks. Wines matured for 40% in New French Oak 30%, 2nd fill, and 30% 3rd fill for a period of 12 months.

PRODUCT DESCRIPTION

This Shiraz is well balanced with a deep red ruby colour. Wonderful flavours with hints of spice, smokiness, pepper and black currant. Good fleshy fruit backed by firm tannins. Ready for immediate consumption but has good maturation potential. This wine has not been stabilized or filtered.

SERVING SUGGESTION

Served with kudu steaks wrapped in bacon and grilled.

WINEMAKER

Boela Gerber

ASSISTANT WINEMAKER

Daniel Keulder

ANALYSIS

Alcohol	:	14.74%
T.A	:	5.5 g/l
Ph	:	3.74
R.S	:	1.8 g/l