

# SHIRAZ



GRAPES	100% Shiraz
VINTAGE	2008
PRODUCTION AREA	Constantia, Western Cape
GPS CO-ORDINATES:	S 34 01 41, E 18 25 26
CLIMATE	Mediterranean climate with cool breezes from the Atlantic Ocean. Average rainfall of 1100mm per annum.
SOIL TYPE	Clovelly and Glenrosa
VITICULTURE	This wine comes from a block that varies around 80m above sea level. The slopes are south to south east facing.
DATE OF HARVEST	End March
FERMENTATION METHOD	The grapes were hand-picked at 25° Balling and fermented in open tanks. Pump-overs were done every 4 hours at the first half of fermentation.
MATURATION METHOD	Post-fermentation maceration was done on certain blocks. The wines were matured for 15 months in 30% in New French Oak, 30% 2 <sup>nd</sup> fill and 40% 3 <sup>rd</sup> fill barrels.
PRODUCT DESCRIPTION	This Shiraz is well balanced with a deep red ruby colour. The wine shows wonderful flavours with hints of spice, smokiness, black pepper, black currant and ripe plums that follow through on the palate. Good fleshy fruit is backed by firm tannins and well balanced oak. Ready for immediate consumption but has good maturation potential.
SERVING SUGGESTION	Served with kudu steaks wrapped in bacon and grilled.
SERVING TEMPERATURE	18°C
SPECIFICATIONS	Alcohol content: 14.18%; Total acidity: 5.20 g/l; pH: 3.71; Residual sugar: 2.0 g/l; Extract: 31.6 g/l
WINEMAKER	Boela Gerber
ASSISTANT WINEMAKER	Daniel Keulder