



SOUTH AFRICA KLEINDAL

SHIRAZ

The Vineyards

Shiraz is by nature a vigorous grower, so a 6-wire Perold system is used to manage the canopy. Our Shiraz is planted in deep Karoo and Shale soils that are rich in lime. An average of 7 to 12 tons of fruit was harvested per hectare during the fourth week of February from 35 specially selected grape growers in the Robertson Valley. This rich lime content ensures a healthy growing medium. Bunch size is kept below 120 grams per bunch to ensure concentration of fruit.

Winemaking

Grapes were harvested at full ripeness between 24,5° - 26,5°B from a selection of vineyards with the average age of vines between 7 and 9 years. The wine was fermented in temperature controlled stainless steel tanks at 28°C for 9 days to retain a delicate fruit component and to add body and weight. Eighty percent of the wine was aged on French Oak and twenty percent on American Oak for 6 months.

Winemaker's Comment

This full-bodied wine shows freshly crushed black pepper aromas with hints of cinnamon and cloves on the nose with lots of brambly red berry fruit, rich mulberry and well integrated vanilla tones. Enjoy now with roast beef, stews, lamb, venison, pasta and steak.

VINTAGE: 2007
REGION: ROBERTSON
WINEMAKER: LOLLY LOUWRENS
YIELD (ton/ha): 7 - 12 TONS
ALCOHOL: 13,87%
pH: 3,45
TOTAL ACIDITY: 5,46
RESIDUAL SUGAR: 3,3
OAK MATURATION : 80% FRENCH OAK
& 20% AMERICAN OAK FOR 6 MONTHS
FERMENTATION TEMP : 28°C
CELLARING POTENTIAL: 2 - 3 YEARS
SERVING TEMPERATURE: 12° - 14°C
ALLERGENS: CONTAINS SULPHITES

CERTIFICATION:

ISO 22000
British Retail Consortium

