



Shiraz 2008

Wine of Origin Coastal Region

Blend:

Shiraz 99%, Viognier 1%

Production:

22,000 cases of 12

Grape source:

99% Agter-Paarl, 1% Tulbagh

Wine analysis:

Alc 14.0% • RS 3.6 g/l • TA 5.6 g/l • pH 3.47

Winemaking techniques:

Grapes from several premium, un-irrigated vineyards in the Agter-Paarl area, north of Cape Town, approximately 15-25km from the Atlantic Ocean. The deep, pebbly Malmesbury Shale soils have excellent water retention ability and produce small, flavourful grapes and wines with concentrated fruit flavours and a minerality characteristic of the region. The grapes were hand-harvested at optimum ripeness and given a one day cold maceration. Fermentation took place over 5 days in stainless steel tanks with regular pump-overs. The Shiraz grapes were co-fermented with a small portion of Viognier grapes sourced from the cool climate Tulbagh region to lift the aromatics of the wine and soften the tannins. Just before dryness, the wine was pressed and put back into tank for malo-lactic fermentation. 50% of the wine was matured in 300 litre American oak barrels (25% new) for 12 months. Fined and filtered before bottling.

Vintage conditions:

The growing season was generally cool, with good winter rainfall and a long ripening season. Average yield was 7-8 tons/ha. Grapes were healthy and showed excellent colour intensity and expressive fruit characters.

Wine description & food pairing:

Aromas of ripe plum and spices, mouth-filling sweet red-berry flavours and gentle tannins characterize this wine. A touch of Viognier was co-fermented with the Shiraz for the aromatic lift it gives to the wine, which emphasises the berry fruit and spice aromas on the nose. The American oak barrels give a hint of vanilla spice on the nose and contribute to the smooth silky tannins. Serve at a cool room temperature.



MAN  **VINTNERS**