



Shiraz 2009

Wine of Origin Coastal Region

Blend:

Shiraz 99%, Viognier 1%

Production:

22,000 cases of 12

Grape source:

100% Agter-Paarl

Wine analysis:

Alc 14.0% • RS 4.9 g/l • TA 5.5 g/l • pH 3.58

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 two 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 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. 36% of the wine was matured in 225 litre American oak barrels (8% new) for 12 months. Fined and filtered before bottling.

Vintage conditions:

2009 was a relatively easy harvest, with near ideal weather conditions. Vineyards remained stress-free and healthy, ripening their crops easily. In general, the quality of the harvest for both red and white wines was very good.

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**