



Reserve Shiraz 2010

Wine of Origin Paarl

Blend:

Shiraz 97%, Viognier 3%

Production:

888 cases of 12

Grape source:

100% Agter-Paarl

Wine analysis:

Alc 14.0% • RS 2.6 g/l • TA 5.9 g/l • pH 3.54

Winemaking techniques:

Grapes from selected dry-land vineyards in the Agter-Paarl region. 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 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. 100% of the wine was matured in 225 and 300 litre American oak barrels (50% new) for 12 months.

Vintage conditions:

Good winter rains in 2009 kept vineyards healthy throughout summer. Excellent ripening conditions started the 2010 season, with cool temperatures prevailing. Strong winds resulted in some crop loss, but increased concentration of flavours in remaining fruit. Overall a small crop, generally of high quality.

Wine description & food pairing:

Rich aromas of ripe plum and spices, generous red and dark berry flavours and smooth, silky tannins characterize this wine. The small portion of Viognier co-fermented with the Shiraz, emphasises the berry fruit and cinnamon spice aromas on the nose. The American oak barrels give a hint of vanilla spice and dark chocolate on the nose and contribute to the smooth silky tannins. Serve at a cool room temperature.



MAN  **VINTNERS**