

MAN VINTNERS



Shiraz 2006

Wine of Origin Coastal Region

Blend:

Shiraz 100%

Production:

20,000 cases of 12

Grape source:

100% Perdeberg hills area in Paarl

Wine analysis:

Alc 14.0% • RS 4.7 g/l • TA 5.32 g/l • pH 3.63

Winemaking techniques:

From several un-irrigated vineyards in the Agter-Paarl area. The Malmesbury Shale soils have excellent water retention ability and give concentrated, flavourful grapes, which 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. Just before dryness, the wine was pressed and put back into tank for malo-lactic fermentation. 20% of the wine was matured in new 300 litre American oak barrels for 10 months. Fined and filtered before bottling.

Vintage conditions:

Average yield was 7,5 tons/ha. Grapes were healthy, with lower alcohol levels than typical. The previous winter was cold with enough rain, while the early summer was mild but dry. Harvest time saw milder temperature with fewer heat waves, cooler nights and more cooling southern winds than usual. Somewhat windy conditions during the season made for smaller bunches which resulted in concentrated wines. Both white and red wines look very good for this harvest.

Wine description & food pairing:

Aromas of ripe plum and spices, mouth-filling sweet red-berry flavors and gentle tannins characterize this wine. It is the ideal wine to take along on a trek in the African bush, hunting big game. Serve at a cool room temperature.

