



Shiraz 2010

Wine of Origin Coastal Region

Blend:

Shiraz 99%, Viognier 1%

Production:

42,000 cases of 12

Grape source:

100% Agter-Paarl

Wine analysis:

Alc 14.0% • RS 3.0 g/l • TA 5.5 g/l • pH 3.5

Winemaking techniques:

Grapes from several premium, un-irrigated vineyards in the Agter-Paarl area. Our Malmesbury Shale soils have excellent water retention ability and produce small, flavourful grapes and distinctive 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:

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:

Distinctive aromas of ripe plum and pepper 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 and contribute to the smooth silky tannins. Serve at a cool room temperature.



MAN  **VINTNERS**