

Reserve Shiraz 2008

Wine of Origin Paarl



Blend:

Shiraz 97%, Viognier 3%

Production:

281 cases of 12

Grape source:

100% Perdeberg hills area in Paarl

Wine analysis:

Alc 14.0% • RS 4.6 g/l • TA 5.5 g/l • pH 3.57

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:

Spring was cool and wet, with enough wind to keep disease at bay. Temperatures increased towards the 2008 ripening season, with the occasional heat wave. Average yield was 8 tons/ha. Grapes were healthy and a long growing season produced excellent phenolic ripeness, producing lower alcohol levels than typical. Excellent colour intensity and expressive fruit characters.

Wine description & food pairing:

Rich aromas of ripe plum and spices, generous sweet red-berry flavours and gentle tannins characterize this wine. A touch 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**