

## SHIRAZ 2007



### COMPOSITION

100% Shiraz

### ORIGIN

Simonsberg ward, Stellenbosch, South Africa

### GRAPE ANALYSIS

From 7- and 15-year-old vines. A good fruit canopy was achieved as a result of intensive summer pruning. Picked at 24-25°B, with a pH of 3.65 and TA 5.6 g/l.

### VINIFICATION

The juice was fermented in roto-tanks and upright fermentors with the aid of selected yeast strains. Temperature was maintained between 25–28°C. Pump-overs were carried out thrice daily, until fermented dry. The wine was matured for 14 months in 90% French oak and 10% American oak (34% new).

### BOTTLING DATE

December 2008

### RELEASE DATE

August 2009

### ANALYSIS

Residual Sugar:	2,57 g/l
Alcohol:	14.0%
pH:	3.49%
Total Acidity:	5.93 g/l

### TASTING NOTES

Complex, with creamy wild berries and espresso aromas, complemented by hints of white pepper and spice. The wine is full-bodied and lingers on the palate.

### MATURATION

Drink now or mature for up to five years after vintage.

### BAR CODES

1 x 750ml:	600 2083 00 0131
6 x 750ml:	1600 2083 00 0725
12 x 750ml:	1600 2083 00 0138



Varkplaas Shiraz