



VERA CRUZ ESTATE SHIRAZ 2007



COMPOSITION

100% Shiraz

ORIGIN

Simonsberg ward, Stellenbosch, South Africa

VINEYARDS

The vineyards were drip-irrigated to prevent the vines from becoming stressed. Fruit quality was optimised through crop reduction and selective handpicking at optimum ripeness from a 17-year-old double-row of bush vines.

VINIFICATION

After the handpicked grapes had been de-stemmed and crushed, the juice was fermented in upright stainless steel tanks with the aid of selected yeast strains, with the temperature being maintained at 25-28°C. The wine was pumped-over thrice a day until fermented dry, and then matured for fifteen months in French oak barriques (82% new). This wine is a fine blend from a limited number of these barriques; only eleven of the best were selected for the 2007 vintage.

BOTTLING DATE

December 2008

RELEASE DATE

June 2011

ANALYSIS

Residual Sugar:	2,26 g/l
Alcohol:	14.0%
pH:	3.50
Total Acidity:	6.29 g/l

TASTING NOTES

Intense pepper and spice aromas, with blackberry and smoky undertones. Complex core of mocha, prune and leather sheathed by firm, chalky fruit and oak tannins. Handsome, with focused concentration, power and flavour.

MATURATION

This wine will benefit from bottle maturation of 6 – 8 years.

BAR CODES

1 x 750ml:	600 2083 00 0537
6 x 750ml:	1600 2083 00 1050



Skooltjie Shiraz