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Douglas Green Shiraz 2003



Colour: Rich velvet ruby red.
Nose: Forthcoming, with aromas of sweet sun-ripe prunes and mulberries with hints of white pepper spice and a touch of smokiness.
Palate: Smooth and mouth-filling with soft but firm ripe tannins. Juicy fruit flavours of ripe plums and mulberries are well integrated with the delicately smoky wood spice flavours. A lingering aftertaste makes this a very appealing Shiraz.
Overall: A medium to full-bodied Shiraz with typical rich fruit and spice varietal characteristics. Soft and smooth on the palate with a fruity finish and lingering aftertaste.

Can be enjoy with ostrich steak, venison pie, hearty oxtail casserole and matured cheeses.

variety : Shiraz | 100% Shiraz
winery : Douglas Green Wines
winemaker : Jaco Potgieter
wine of origin : Coastal
analysis : **alc :** 14.12 % vol **rs :** 3.8 g/l **pH :** 3.73 **ta :** 5.19 g/l **va :** 0.47 g/l **so2 :** 110 mg/l **fso2 :** 48 mg/l
type : Red **style :** Dry **body :** Medium **taste :** Fruity **wooded**
pack : Bottle

about the harvest: Harvesting commenced at maximum phenolic ripeness.

in the cellar : The juice was fermented on the skins for 7 days, with 3 aerating pump overs during peak fermentation. This was followed by Malolactic fermentation on French oak staves. The wine was racked and then left on the staves for a further 3 months. Minimum filtration prior to bottling ensures maximum fruit extract and flavours are retained.