

## Douglas Green Shiraz 2003

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**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 enjoyed with ostrich steak, venison pie, hearty oxtail casserole and matured cheeses.

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**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

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**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.

