

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 enjoyed 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.

