

Lushof Shiraz 2003

Michelangelo Awards 2004 - Gold

For a first crop shiraz this wine shows an intensity of colour usually associated with fruit from more established vines, bright crimson hues set around a deep core. This hints at the rich spicy aromas which follow on the nose, a trademark of well-managed young shiraz fruit throughout the world, combining whiffs of cigar box and mocha with white pepper and eucalyptus. A restricted crop of small, intensely flavoured berries provides a concentration and mouthfeel which is both upfront and velvety. To this is added a fine coating of sweet and supple fruit tannin from the 2004 vintage, giving a final blend of both structure and delicacy around a core of spiced brambly fruits.

variety : Shiraz | 93% Shiraz, 7% Cabernet Sauvignon

winery : Lushof Wine Estate

winemaker : Daniel Hudson

wine of origin : Coastal

analysis : alc : 14.36 % vol rs : 1.8 g/l pH : 3.59 ta : 6.32 g/l va : 0.45 g/l so2 : 80 mg/l fso2 : 47 mg/l

type : Red **wooded**

pack : Bottle

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ageing : Up to 2 years.

in the vineyard : Location: North West slopes of the Helderberg

Altitude: 390 m

Distance from sea: $\hat{A}\pm 10$ km

Soil type: Hutton (decomposed granite)

Rootstock: 101/14

Age of vines: 3 years

Trellising: VSP / double cordon

Pruning: 2 node spurs

about the harvest: The grapes were harvested at 5 tons at 24 \hat{A} ° Balling on 25th February 2003.

in the cellar : Closed tank fermentation below 23 \hat{A} °C with light aerative pump-overs 3 times daily for 7 days. We used Lalvin L1103 yeast at a dosage of 200-mg/l. Malolactic fermentation in oak. Regular racking. Light earth filtration at bottling. 11 months barrel maturation (50% new, $\hat{A}\frac{1}{2}$ French, $\hat{A}\frac{1}{2}$ American).

Bottled: 21 June 2004.

Production: 350 x 12 cases

