

Bianco Shiraz 2002

Classic Shiraz with a spicy nose and full, dry palate.

Excellent with rich meat and game dishes.

variety : Shiraz | 100% Shiraz

winery : De Heuvel Wine Estate

winemaker : Toni Bianco

wine of origin : Tulbagh

analysis : **alc** : 13.83 % vol **rs** : 1.8 g/l **pH** : 3.59 **ta** : 5.4 g/l **va** : 0.59 g/l **so2** : 66 mg/l **fso2** : 29 mg/l

type : Red **style** : Dry **wooded**

pack : Bottle

in the vineyard : Area planted: 4.0 HA

Age of vines: 7 years

Rootstock: Richter 99

Trellis system: Double Perold

Irrigation: Supplementary Drip

Vine density: 3m x 1.2

Climate: Mediterranean

Soil: Old River Bed

about the harvest: Date: Late February

Type: Picked by hand

Yield: 3.0 ton/ha

in the cellar : Crushing/Destemming: Destalk & crush

Tanks (type): Stainless open top

Fermentation protocol: Tank 28-30°C, 7-10 days (Vessel, temperature, duration)

Malolactic (y/n): Yes

Lees contact / battonage: 5 to 10 days

Barrel ageing: 10 months

(Oak type, % of blend, duration) (French Oak)

Other method of oak maturation: No

(Chips etc)

Fining: No

Filtration: No

Stabilisation: No

Does this wine contain any genetically modified ingredients?: No

