

Cloverfield Shiraz 2002

The colour is a deep red, with good density in the centre. On the nose, the wine has a beautiful Shiraz aroma of spices and herbs with a full ripe fruit flavour and a hint of French oak. The palate is dominated by the ripe fruit flavours, with a touch of pepper and herbs. The typical smoky Shiraz character is well pronounced with ripe soft fruity tannin on the palate, which leads to a long and memorable aftertaste.

A great companion to venison, beef and pork and enjoy with your steak, smoked and spicy cold meats and biltong.

variety : Shiraz | 100% Shiraz

winery : Cloverfield

winemaker : Cobus Marais

wine of origin : Breede River

analysis : **alc** : 13.7 % vol **rs** : 2.1 g/l **pH** : 3.32 **ta** : 6.1 g/l **va** : 0.48 g/l

type : Red **wooded**

Michelangelo - Silver

Wine Magazine 3 star rating, Editors Choice

Veritas 2003 - Bronze

John Platter 2004 - 3 star Rating

ageing : While very accessible on release, the wine has the structure to last for at least three years.

in the vineyard : We regularly taste the grapes as they slowly ripen in the vineyards. we learn much from their colour as they approach optimum ripeness. Our Shiraz grapes are usually harvested towards the end of March.

Age of vines: 6 years

Yield (t/ha): 10 t/ha

about the harvest: The grapes were harvested at 24.5° Balling on the 25th February 2002.

in the cellar : The wine is fermented in traditional open fermenters for 7 - 10 days till dry. After malolactic fermentation it spends up to 12 months on wood - mostly first and second fill French barriques.

Bottling date: 31 January 2003.

No of cases: 1200 x 6 bt cases

Barrel Ageing: Fermented in French oak barrels

