

Drostdy Hof Shiraz 2004

Colour: Medium to dark ruby

Bouquet: Ripe fruit with spicy, smoky undertones.

Taste: A medium-bodied wine with a soft and languid mouth feel.

A very versatile wine that can be enjoyed with pasta, as well as with red and white meats.

variety : Shiraz | 100% Shiraz

winery : Drostdy-Hof Wines

winemaker : Thinus Kruger

wine of origin : Coastal

analysis : **alc** : 13.58 % vol **rs** : 4.40 g/l **pH** : 3.55 **ta** : 5.90 g/l

type : Red **style** : Dry **body** : Medium **taste** : Fruity

pack : Bottle **closure** : Cork

in the vineyard : Grapes were sourced from both bush and trellised vineyards in Stellenbosch, Paarl, Malmesbury and Worcester. The vineyards are established at varying altitudes, from 50m to 180m above sea-level.

about the harvest: The grapes were harvested by hand at between 24 and 25Å° Balling in the early mornings at the beginning of February.

in the cellar : Part of the wine was fermented for four days on the skins to preserve as much fruit as possible and extract enough colour, with about 35% of the grapes fermented until dryness on the skins to give the wine good structure, but making sure the tannins are not overtly big and aggressive. The wine was matured on a combination of French and American oak staves for nine months to add spice and complexity.

