

## Tulbagh Shiraz 2003

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Colour: Intense plum purple-coloured.

Nose: Peppery and spicy with whiffs of raspberry on the nose.

Palate: Meaty palate with a soft plummy finish.

To be enjoyed with steak, goulash, bobotie, springbok or ostrich dishes.

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**variety** : Shiraz | 100% Shiraz

**winery** : Tulbagh Winery

**winemaker** : Carl Allen & Elsabé le Roux

**wine of origin** : Tulbagh

**analysis** : alc : 13.85 % vol   rs : 2.2 g/l   pH : 3.48   ta : 6.2 g/l

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

**pack** : Bottle

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**about the harvest**: The grapes are from selected vineyards throughout the valley. This enables the winemaker to produce wine with exceptional flavours and drinkability.

**in the cellar** : Grapes are fermented on the skins in stainless steel tanks. Yeast strains are selected to enhance the natural flavours of the grapes. The wine is pumped over every 4 hours. After pressing the wine went through malolactic fermentation. Wood chips are added for more complexity.

