

KWV Reserve Shiraz 2002

International Wine Challenge 2005 - Bronze

This wine has a deep cherry-red colour with a spicy, peppery nose, and intriguing oak flavours. Plummy fruit and smoky leather nuances give this wine an appealing touch. Distinctive cigarbox, spicy and ripe fruit flavours give character to this wine. Sturdy tannins and acid are present. This wine has good structure for ageing.

Flavoured dishes such as venison, beef, lamb and duck

variety : Shiraz | 100% Shiraz

winery : KWV Classic Collection

winemaker :

wine of origin : Stellenbosch

analysis : alc : 14.11 % vol rs : 1.93 g/l pH : 3.39 ta : 5.95 g/l

type : Red wooded

pack : Bottle

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ageing : This wine has good structure for ageing.

in the vineyard : Climate: Mediterranean - $\hat{A}\pm$ 750 mm rain annually with moderate dry summer days and a cool breeze from the Atlantic Ocean in the afternoons.

Soil: Vineyards are situated on approximately 80cm of deep gravelly soils with underlying clay. These duplex soils contributes to balanced growth and the underlying clay acts as a water reservoir.

about the harvest: Grapes were specially selected from the Stellenbosch region.

in the cellar : The must was fermented on the skins until dry. After malolactic fermentation the wine was matured in American oak barrels for 16 months, before being bottled.

