

Rooiberg Shiraz Reserve 2003

Michelangelo Awards 2005 - Silver Medal

This Flagship wine of our Reserve Selection is an opulent, full-bodied wine, displaying rich, concentrated spicy and black pepper flavors heightened by 18 months in French oak. A touch of liquorices contributes to a pleasingly, lingering finish.

variety : Shiraz | 100% Shiraz

winery : Rooiberg Winery

winemaker : Eduard Malherbe

wine of origin : Robertson

analysis : alc : 14.56 % vol rs : 2.9 g/l pH : 3.85 ta : 5.5 g/l

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

pack : Bottle

Michelangelo Awards 2005 - Silver Medal

about the harvest: Grapes selected from a specific block. Just the best grapes were selected and harvested.

in the cellar : De-stemmed, crushed and cold macerated for two days. Inoculate with yeast in rototanks until dry. Malolactic fermentation was completed and after that wine went into new French oak barrels (225l) Aged for 18 months.

Bottled: December 2004

