

## Bovlei Shiraz 2004

The good integration of the wood and fruit in the wine offer tastes of wild berry, mint and typical smokey Shiraz flavours with a full after taste.

Serve at room temperature with red meat, hearty roasts, casseroles and œbraivleisœ.

**variety :** Shiraz | 100% Shiraz

**winery :** Bovlei Cellar (Wellington Wines)

**winemaker :** Frank Meaker / Hendrik de Villiers

**wine of origin :** Wellington

**analysis :** alc : 13.58 % vol    rs : 4.7 g/l    pH : 3.62    ta : 5.8 g/l

**type :** Red    **style :** Dry    **body :** Medium    **wooded**

**pack :** Bottle



**ageing :** The wine is ready to drink now and will develop further in the bottle with age for up to 5 years.

**in the vineyard :** The long, hot season during 2004 ensured that Bovlei received the Shiraz grapes at optimum ripeness with a good concentration of flavours in the berries, which led to the typical Shiraz cultivar flavours.

The Shiraz grapes came from one vineyard and yielded seven tons per hectare. The vineyard is trellised on an extended Perold System and drip irrigated. The vineyard is located on the lower part of Groenberg with a southwesterly slope.

**about the harvest:** The Shiraz grapes were handpicked at 25.5° Balling when it reached physiological ripeness.

**in the cellar :** The grapes were crushed, destemmed and fermented on the skins for 8 days at 26°C. After malolactic fermentation the wine was wood matured for 11 months in Hungarian oak barrels.