

Savanha Special Reserve Shiraz 2004

Concours Mondial Awards 2006 – Silver Medal

John Platter 2006 - 3.5 Stars

Veritas Awards 2005 - Bronze

The wine is purple-black in colour and shows complex layers of luscious dark fruit, spice, and subtle smoky aromas. The soft, creamy palate shows an elegant balance of fruit and oak.

Serve with rich red meat, pork, poultry or pasta dishes.

variety : Shiraz | 100% Shiraz

winery : Savanha

winemaker : Kobie Viljoen

wine of origin : Western Cape

analysis : alc : 14.5 % vol rs : 2.68 g/l pH : 3.6 ta : 5.53 g/l

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

pack : Bottle

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Concours Mondial de Bruxelles 2006, Belgium – Silver Medal

Veritas Awards 2005 - Bronze

ageing : Enjoy now and within 5 to 9 years from harvest.

in the vineyard : Climate:

Average Temperature: Summer – 21°C; Winter – 14.5°C

Annual Rainfall: 790 mm

Proximity to Ocean: 22 km

Soil:

Tukulu, Kroonstad and Vilafontes

Vineyard:

Trellised, 6 to 7-year-old vines planted on east-facing slopes yielded the grapes for this wine. The vineyards received supplementary drip irrigation and produced 8 tons per hectare.

about the harvest: Grapes grown in selected vineyard blocks were picked at 25.7° Balling.

in the cellar : Cold soaking for 2 to 3 days at a temperature of 13° - 14°C ensured optimum extraction of colour and fruit flavours. Following fermentation, wines from specific tanks were selected to undergo malolactic fermentation in oak barrels. The wine matured in a combination of French- and American oak; only the finest wine was selected for blending and bottling.

