

Savanha Shiraz 2004

John Platter 2006 - 3 Stars

Ruby and cherry red in colour, the wine is clear and brilliant with an attractive, purple tinge on the edge. The nose rewards with sweet, inviting, plummy fruit flavours. Hints of cherries and wild berries, which is complimented by a dash of smokiness. The palate has a smooth, velvety entry, with fruit flavours that follows thru. The wine is light to medium bodied, which makes it very accessible.

Serve with red meat dishes such as lamb or oxtail.

variety : Shiraz | 94% Shiraz, 6% Cabernet Sauvignon

winery : Savanha

winemaker : Kobie Viljoen

wine of origin : Western Cape

analysis : alc : 14.0 % vol rs : 2.7 g/l pH : 3.5 ta : 5.2 g/l

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

pack : Bottle

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ageing : Enjoy now, or up to 3 years from harvest.

in the vineyard : Average Temperature: Summer: 22.5Â°C Winter 15Â°C

Annual Rainfall: 720mm

Proximity to ocean: 35km

Soil: Tukulú and Oakleaf

5 Wire Perold trellised, 9-year-old vines planted on North-eastern-facing slopes yielded the grapes for this wine. The vines received supplementary drip irrigation and yielded 9.5 tons per hectare.

about the harvest: The grapes were harvested at 25.5Â° Balling which will ensure richness and easy extractable colour and flavour. The crushed grapes are chilled down to 14Â°C prior to fermentation in stainless steel tanks.

in the cellar : During fermentation, colour, flavour and structure are extracted during daily pump-overs. After fermentation, a percentage of the wine will undergo Malolactic fermentation on French oak staves and the other portion without any oak, focussing on fruit preservation. Selection of tanks, which contains the targeted characteristics, will be made, the wine will be blended and fined. After 6 months of maturation and integration, the first volume will be bottled sterile. The wine is blended with 94% Shiraz and 6% Cabernet Sauvignon.

