

Bianco Shiraz 2003

Classic Shiraz with spice and fruit on the nose rounded off by a smooth lingering palate. Complements meat and game dishes very well.

Excellent with rich meat and game dishes.

variety : Shiraz | 100% Shiraz

winery : De Heuvel Wine Estate

winemaker : Toni Bianco

wine of origin : Tulbagh

analysis : alc : 13.0 % vol rs : 2.2 g/l pH : 3.65 ta : 6.0 g/l va : 0.71 g/l so2 : 85 mg/l fso2 : 27 mg/l

type : Red **style** : Dry

pack : Bottle

ageing : Drink now or age for up to 8 years.

in the vineyard : Appellation: Coastal Region

Area planted: 4 HA

Age of vines: 7 years

Rootstock: Richter 99

Trellis system: Double Perold

Irrigation: Supplementary Drip

Vine density: 3m x 1.2m

Climate: Mediterranean

Soil: River bed boulder

about the harvest : Date: March 2003

Type: Picked by hand

Yield: 2.5 ton/ha

in the cellar : Crushing/Destemming: Destalk & crush

Tanks (type): Stainless Fermenter

Fermentation protocol: Tank 25-28°C, 7-10 days (Vessel, temperature, duration)

Malolactic (y/n): Yes

Barrel ageing (oak type, % of blend, duration): 14 month in French oak 20% new

Other method of oak maturation (Chips etc): No

Fining: No

Filtration: Sterile

Stabilisation: No

Does this wine contain any genetically modified ingredients?: No

