

Tier 3 - Makana Reserve Range Shiraz 2005

International Wine Challenge 2006 - Seal of Approval

Spicy Shiraz with mouth filling dark berry, cherry and clove flavours. Balanced with juicy acidity and subtle use of oak this wine guarantees satisfaction.

This wine is the perfect match for strong meat, spicy stews and Malay curries.

variety : Shiraz | 100% Shiraz

winery : Cape First Wines

winemaker : Christo Versfeld

wine of origin : Coastal

analysis : alc : 13.5 % vol rs : 4.00 g/l pH : 3.46 ta : 5.55 g/l

type : Red wooded

pack : Bottle

International Wine Challenge 2006 - Seal of Approval

ageing : Maturation potential: 3 - 5 years

in the vineyard : Soil type: Hutton/Clovelly

Age of vines: 8 - 12 years

Trellising: Vertical four wire

Yield: 8 tons/ha

Irrigation: Drip

about the harvest: Picking date: Mid - End March

Grape sugar: 24.5° Balling

Acidity: 5.9 g/ltr

pH at harvest: 3.6

in the cellar : Fermentation temperature: 26 - 28°C

Method: Three daily pump-overs with wine undergoing 100% malolactic fermentation.

Wood ageing: Lightly oaked

