

Cloof Crucible Shiraz 2004

Concours Mondial de Bruxelles 2006 â€” Silver Medal

The 2004 Crucible has a tighter structure than the internationally acclaimed 2003, but the same seductive flavour profile.

variety : Shiraz | 100% Shiraz

winery : Cloof Wine Estate

winemaker : Christopher van Dieren

wine of origin :

analysis : alc : 14.83 % vol rs : 2.20 g/l pH : 3.93 ta : 7.00 g/l

type : Red wooded

pack : Bottle

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in the vineyard : Age of vines: Vineyard planted in 1998

Trellising: None (bush vines)

Irrigation: None

Soil: Decomposed granite and Oakleaf

Position: East-facing slope

This singular wine is a product of the hot and dry circumstances under which the vines grow. Adversity that is a literal and figurative crucible.

about the harvest: This wine entered our lives on 11 February 2004 when 5.58 tons of Shiraz grapes (cropped at a little more than one ton per hectare from un-irrigated bush vines) came into our cellar.

in the cellar : Fermentation: Grapes were de-stemmed and cold-macerated for 48 hours before being inoculated with yeast. The grapes spent 6 days on skins and were pressed to new French oak barrels (all Nadalie) when almost dry. Fermentation temperature reached 31Â°C.

Maturation: After malolactic fermentation, in the barrel, the wine was racked and transferred back to the same barrels, where it matured for a further 15 months.