

Bianco Shiraz 2004

Veritas 2006 - Bronze

International Wine and Spirit Competition (IWSC) 2006 - Silver Best in Class

Swiss International Air Lines Award 2006 - Seal of Approval

Decanter 2006 - Commended Medal

Wine & Spirits Asia Challenge - Bronze Medal

Aromas and palate act together reflecting black pepper, vanilla and red berries. Tannins are well balanced, creating a full mouth feel.

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 : 12.97 % vol rs : 2.7 g/l pH : 3.7 ta : 6.0 g/l va : 0.57 g/l so2 : 80 mg/l fso2 : 39 mg/l

type : Red style : Dry wooded

pack : Bottle

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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

in the cellar : Crushing/Destemming: Destemmed / crush

Tanks (type): Stainless Fermenter

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

Malolactic (y/n): Yes

Lees contact / battonage: 5 Days

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

Other method of oak maturation (Chips etc): No

Fining: No

Filtration: Sterile

Stabilisation: No

