

Niel Joubert Shiraz 2004

2007 Swiss International Air Lines Wine Awards â€” Seal of Approval

Michelangelo Awards 2006 - Silver Medal

Courtesy of Dave Hughes

There is a very attractive freshness in the first blush of youth. Really appetising aromas of blackberry, raspberry with tea leaves, sweet spice and herby notes. Slight minty touch with clean spicy oak backing. The mouth is well rounded and smooth with fine, well integrated tannins. Long flavours lead into equally long finish.

Great with rich foods.

variety : Shiraz | 100% Shiraz

winery : Niel Joubert Wines

winemaker : Ernie Lecht

wine of origin : Coastal

analysis : alc : 15 % vol rs : 3.1 g/l pH : 3.8 ta : 5.0 g/l

type : Red style : Dry

pack : Bottle

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ageing : Loads of potential development over five, six years or more, yet very drinkable now.

in the vineyard : Age of vines: 9 years

Slope and aspect: Western slopes of Simonsberg

Soil: Hutton

Trellis type: 5 wire Perold

Yield: 4 tons per hectare

Irrigation: None

Pruning: 2 arms 4 spurs per arm

about the harvest: Date: 12 March 2004

Method: Hand harvested

Ripeness: 25.7° Balling

in the cellar : Skin contact: 14 days

Barrel maturation: 100% American oak 16 months

