

Slanghoek Private Selection Shiraz 2004

Beautiful red colour. Nose is full of all sorts of spices. Palate is generous and full with lots of well integrated spice and fruity tones. Oak is well balanced with rest of wine.

variety : Shiraz | 100% Shiraz

winery : Slanghoek Cellar

winemaker : Pieter Carstens & Team

wine of origin : Slanghoek

analysis : **alc** : 14.92 % vol **rs** : 3.30 g/l **pH** : 3.61 **ta** : 5.70 g/l **va** : 0.52 g/l **so2** : 82 mg/l **fso2** : 43 mg/l

type : Red **style** : Dry **body** : Full

pack : Bottle

in the vineyard : Supplier: S. du Toit

Appellation: Slanghoek

Area planted: 1,77 ha

Age of vines: 12 years

Rootstock: Richter 99

Clone: SH21 & SH99

Trellis system: 4-wire Perold

Irrigation: Micro

Vine density: 4,000 vines / ha

Soil: White, rocky terrace

Climate: Continental

about the harvest: Date: 12 March 2004

Type: Hand harvested at 25.7° Balling

Yield: 9.8 tons/ha

in the cellar : Crushing / Destemming: Destemmed and slightly crushed by machine

Tanks (type): Stainless Steel Fermentamatic with cooling

Fermentation protocol (vessel, temp, duration): Stainless Steel / 25 degrees C / 7 days / 6 pump overs/day

Malolactive (y/n): Yes

Lees contact / battonage: No

Barrel ageing (oak type, % of blend, duration): 10 months / 30% new French & 70% 2nd fill French

Fining: Bentonite

Filtration: Bulk filtration with diatomaceous earth

Stabilisation: no tartrate stabilisation

