

Savanha Shiraz 2005

The wine is dark in colour with a purple edge. The inviting nose exhibits the different layers of Shiraz. Sweet plum aromas and white peppery notes on the nose carry through onto the well-structured and favourable palate that lingers on the aftertaste.

Enjoy now, and within 2 years from harvest. Serve with red meat dishes such as lasagne or cheese.

variety : Shiraz |

winery : Savanha

winemaker : Kobie Viljoen

wine of origin : Western Cape

analysis : alc : 14.29 % vol rs : 4.5 g/l pH : 3.46 ta : 5.8 g/l

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

pack : Bottle **closure :** Cork

in the cellar : The grapes were handpicked at optimum ripeness and selected before de-stemming. The slightly crushed grapes are chilled down to 10-12C (cold maceration) prior to fermentation in stainless steel tanks. This ensures optimum extraction of colour and fruit flavours. During fermentation daily pump-overs are carried out to extract further colour, flavour and structure from the grapes. Mainly focussing on fruit preservation, a selection of tanks, which contains the targeted characteristics, will be made; the wine will be blended and fined. After 6 months of maturation and integration, the wine will be bottled sterile.

