

## Seidelberg Shiraz 2004

**Veritas 2006 - Bronze**

Subtle spice nose with dark berries and stewed fruit palate, well developed structure and silky cinnamon aftertaste

**variety :** Shiraz | 100% Shiraz

**winery :**

**winemaker :** Cerina de Jongh

**wine of origin :** Coastal

**analysis :** alc : 14.8 % vol rs : 2.7 g/l pH : 3.74 ta : 5.0 g/l va : 0.43 g/l so2 : 92 mg/l fso2 : 50 mg/l

**type :** Red **style :** Dry **body :** Medium **taste :** Fruity **wooded**

**pack :** Bottle

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**in the vineyard :** The wine was made from 4 year old vineyards on the border with Fairview.

**in the cellar :** It was fermented in stainless steel tanks by pumping the juice over the cap several times a day. After alcoholic fermentation of 8 days, the must was pressed and inoculated with malolactic bacteria for a secondary fermentation. The wine spent 12 months on large French Oak staves and received a light egg white fining before bottling.

Bottling date: 12 July 2005

