

Thornhill Shiraz 2004

The Thornhill Shiraz 2004 offers a perfume nose of black fruits, violets, jasmine and flowers. This vintage is a style-change; a new and very different style of Shiraz than before - more C  te-R  tie in style. A style I prefer for its elegance. This is a wine to be enjoyed both in summer and winter.

Venison with mushrooms or berry jus; steak with pepper sauce; Roquefort tartlets and salad with Roquefort or other strong cheese and walnuts.

variety : Shiraz | 92% Shiraz, 8% Viognier

winery : Veenwouden Private Cellar

winemaker : Marcel van der Walt

wine of origin : Paarl

analysis : alc : 14.0 % vol rs : 2.80 g/l pH : 3.80 ta : 5.10 g/l

type : Red **wooded**

pack : Bottle **closure :** Cork

ageing : 6 - 8 years.

in the cellar : Barrel maturation: 14 months in 2nd and 3rd fill French oak barrels
Bottled date: July 2006

