

## De Leuwen Jagt Shiraz 2003

Michelangelo Awards 2006 - Gold Medal

Raspberry fruit flavours finishing with tobacco and strawberry jam

variety : Shiraz | 100% Shiraz

winery :

winemaker : Cerina de Jongh

wine of origin : Paarl

analysis : alc : 14.47 % vol   rs : 5.1 g/l   pH : 3.69   ta : 5.4 g/l   va : 0.42 g/l   so2 : 95 mg/l   fso2 : 30 mg/l

type : Red   style : Dry   body : Light   taste : Fruity   wooded

pack : Bottle

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**in the cellar :** The grapes are crushed and transferred to fermentation tanks where they are pumped over regularly. After alcoholic fermentation the wine is racked and the skins are gently pressed. The tanks are inoculated with malolactic bacteria to complete the secondary fermentation. After maturation of some months the wine is sterile filtered and bottled.

Bottling date: 13 January 2006

