

Tulbagh Winery Shiraz 2005

Colour: Intense plum purple-coloured.

Nose: Ripe berry and black plum with snatches of scrub and fynbos.

Palate: Full-bodied and classy with opulent fruit and attractive warm spicy character.

To be enjoyed with steak, goulash, roasted guineafowl, springbok, or ostrich dishes.

variety : Shiraz | 100% Shiraz

winery : Tulbagh Winery

winemaker : Carl Allen & Elsabé le Roux

wine of origin : Tulbagh

analysis : alc : 14.56 % vol rs : 3.9 g/l pH : 3.63 ta : 5.7 g/l

type : Red **wooded**

pack : Bottle **closure** : Cork

in the vineyard : The grapes are from 4 selected vineyards in the Tulbagh valley.

about the harvest: Harvested during February by both machine and hand at sugars between 24 and 25.5°B.

in the cellar : Grapes are fermented on the skins in stainless steel tanks. Yeast strains are selected to enhance the natural flavours of the grapes. The wine is pumped over every 4 hours. After pressing the wine went through malolactic fermentation. A combination of French and American oak chips are added for more complexity.

