

## Wedderwill Shiraz 2004

A rich and pepper-spiced fusion combine with soft savoury notes on the nose. Dark berries and violet with just a hint of organic earthiness is also subtly present. Black and white peppers carry through from the nose to a palate further enhanced by a game and 'fynbos' spice. The dark berries and violet become dark chocolate, achieved through a subtle, crafted blend of oak and tannins. A mineral follow through from the earthiness in the nose reflects the wine's unique terroir. Altogether subtle, soft and round with good aging potential.

Fillet of Kudu in a Shiraz-berry sauce. Lamb shanks on farm olives. Beef fillet on green peppercorn.

**variety :** Shiraz | 100% Shiraz

**winery :**

**winemaker :** Nico Vermeulen

**wine of origin :**

**analysis :** alc : 14.0 % vol   rs : 3.37 g/l   pH : 3.6   ta : 5.5 g/l

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

**pack :** Bottle   **closure :** Cork

2008 Veritas Awards - Bronze Medal

2008 Michelangelo International Awards - Gold Medal

2008 Swiss International Air Lines Wine Awards - Seal of Approval

**in the vineyard :** The Wedderwill Estate grapes for our Shiraz are selected from the Watersedge blocks and from the House block. These blocks, in clones of SH22B, 1A and 9C, were planted between 1999 and 2001, and are situated on top of the eastern Schaapenberg Ridge. The soils are deep and are made up of Oakleaf, Clovelly, Villafontes and Cartref, and the climate is primarily cooler temperatures with strong winds.

### **Season: In every vintage, there's something new**

We've had a warm, dry autumn with an early winter and good rainfall towards the end. The critical flowering and berry set stages went off well with some initial uneven shoot growth (autumn). A warm January and February with some rainfall was followed by a cooler March. Winds were moderate - all in all resulting in a stunning season.

### **Composition**

Made from the best 100% Shiraz from the blocks: WE1, WE2, WE3, WE5

**about the harvest:** We harvested the grapes at 24.6 balling then crushed and fermented in a closed tank.

**in the cellar :** Skins and juice were left together for 12 days after which the wine was pressed and barrelled for 18 months. We proceeded into a late bottling in November 2006. The wine is now bottle maturing for six months before release.

