

## Brick Road Stellenbosch Shiraz 2003

A medium-bodied wine with pepper and plum aromas and subtle notes of smoke and toast. Elegant and smooth with outstanding mouth feel and soft, rounded tannins.

**variety :** Shiraz | 100% Shiraz

**winery :** Middelvlei Wines

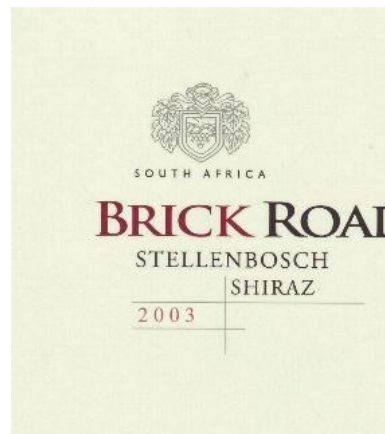
**winemaker :** Tinnie Momberg

**wine of origin :** Coastal

**analysis :** alc : 14.0 % vol    rs : 3.3 g/l    pH : 3.39    ta : 6.2 g/l

**type :** Red    **body :** Medium    **taste :** Fragrant    **wooded**

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



**in the vineyard :** 15,12 ha of the estate have been devoted to Shiraz. The vineyards, planted in 1979,1990 and in 1998 - at 3,704 vines per ha and at an altitude of 160m above sea level - face eastwards. They were grafted onto rootstock type Richter 99 and planted in Hutton and Clovelly soils.

The rainfall during the winter before the vintage, as well as the growing season (September - December), was average. The annual rainfall was 727mm for the 2002/2003 season compared to the long-term annual rainfall of 700mm.

**about the harvest:** Harvesting took place on the 24th of February 2003, between 06h00 and 18h00, with the grapes at an average sugar level of 24° Balling. The grapes were handpicked and placed in small baskets to prevent bruising.

**in the cellar :** In the cellar, the grapes were gently crushed, de-stemmed and transferred to open cement tanks, where they were inoculated with yeast type Oenoferm Rouge and left to ferment on the skins for five days at 27° C. The young wine underwent secondary malolactic fermentation, which was completed on 8 April 2003. The wine was matured in second fill oak barrels (42% American oak and 58% French oak) for a period of 25 months.