

## Drostdy Hof Prisma Shiraz 2006

This medium-bodied Shiraz is dark ruby red in colour with ripe fruit flavours and spicy, smoky undertones on the nose. It is a superb wine with a soft and languid mouth-feel.

This very versatile wine is the ideal accompaniment to pasta as well as red and white meat dishes.

**variety :** Shiraz | 100% Shiraz

**winery :** Drostdy-Hof Wines

**winemaker :** Justin Corrans

**wine of origin :** Coastal

**analysis :** alc : 12.3 % vol    rs : 5.47 g/l    pH : 3.35    ta : 6.1 g/l

**type :** Red    **style :** Dry    **body :** Medium    **taste :** Fruity

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

### **in the vineyard : (Viticulturist: Bennie Liebenberg)**

The grapes were sourced from both bush and trellised vineyards in Stellenbosch, Paarl, Malmesbury and Worcester, established at varying altitudes, from 50-180m above sea level.

**about the harvest:** The grapes were harvested by hand at 24-25Å° Balling in the beginning of February.

**in the cellar :** Part of the wine was fermented for four days on the skins to preserve as much fruit as possible and extract sufficient colour. About 35% of the grapes were fermented until dryness on the skins gave the wine good structure, making sure the tannins were not overtly big and aggressive. The wine was matured in a combination of French and American oak staves for nine months to add spice and complexity.

