

SylvanVale Shiraz 2004

3 and a half stars in John Platters 2006, Bronze Veritas 2006 & Top 20, Shiraz Challenge

This exclusive 28 year old block in the Devon Valley has presented a distinctly bold, yet elegant Shiraz for SylvanVale Vineyards. This Shiraz offers a complexity and balance of cherry fruit flavours, yet holds the essence of spice and vanilla notes on the follow through.

The options of which food to pair this beautiful Shiraz with are endless... I had it with Spicy Smoked Kudu, with Tomato Compote on a Crostini the other day, which was an absolute winning combination!

variety : Shiraz |

winery : Sylvanvale Vineyards

winemaker : Mark Carmichael-Green

wine of origin :

analysis : alc : 14 % vol rs : 3.8 g/l pH : 3.73 ta : 5.5 g/l so2 : 71 mg/l

type : Red style : Dry wooded

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ageing : Holds complex flavours of fruits and spice with well structured tannins that give the wine it's length and weight. The wine will age well for another 10 years.

in the cellar : This Shiraz was harvested at optimal ripeness and cold macerated for 4 days in a Ganimede tank to extract the ripe soft tannins and the deep colour. The juice was then fermented up to a max temperture of 28 degrees C which lasted 8 days.

The grapes were then pressed in a bag press and the wine was taken directly to a combination of new and 2nd fill French oak plus 5% American white oak barrels for the final ferment and the malolactic fermentation.

The wine was then racked and adjusted after which each new season it received a racking before finally being bottled 14 months later.

