

Juno Shiraz 2005

Palate: Reminiscent of cherry pip, plum and vanilla.

Style: Brimming with ripe fruit and subtle spice. Soft & smooth with a lingering finish.

Nose: Complex yet approachable. Full bodied, oak matured red wine.

This deep red Shiraz offers lovely peppery elements coupled with dark fruit and berry flavours, well enhanced by maturation in French oak. Hints of toffee appear in a lovely long finish.

Enjoy with Pan roasted duck - preferably pink - with pink peppercorn and blueberries. Also try pan fry Ostrich fillet medallions: Place on a lightly toasted slice of French loaf, topped with watercress and a dice of soft Chevin goat's milk cheese.

variety : Shiraz | 100% Shiraz

winery : Cape Wine Company

winemaker :

wine of origin : Breede River Valley

analysis : alc : 13.67 % vol rs : 2.6 g/l pH : 3.61 ta : 5.8 g/l

type : Red **wooded**

in the vineyard : The 2005 Shiraz grapes were yielded by mature vines on medium potential alluvial soil.

about the harvest: Despite challenging weather conditions and lower volumes than last year, the 2005 national wine-grape harvest was superb. Winemakers in all 10 regions agree that this was a record harvest - in terms of quality, not quantity.

in the cellar : After crushing, the hand picked grapes were cold-soaked at 11Â°C for three days. Thereafter they were pumped over several times daily for 4 days, receiving a full rack and return each day in order to maximise flavour. The Shiraz was matured in French oak for 8 months prior to blending, with minimal filtration received at bottling.

