

Hazendal Shiraz/Cabernet Sauvignon 2003

Layers of red berry, musk and pencil shavings on the nose. Rich flavours of fruitcake and allspice on the palate with ripe tannin structure.

Serve with venison and red meat dishes.

variety : Shiraz | 55% Shiraz, 45% Cabernet Sauvignon

winery : Hazendal

winemaker : Ronel Wiid

wine of origin : Stellenbosch

analysis : alc : 14.0 % vol rs : 2.7 g/l pH : 3.7 ta : 5.9 g/l

type : Red **style :** Dry **wooded**

pack : Bottle **closure :** Cork

ageing : Wine can mature for up to 8 years.

in the vineyard : Vines planted in clay and gravel soil on north-easterly slopes, caressed by the cool breeze of the Atlantic Coast. The wine is a combination of new seven-year old Shiraz vineyard as well as old twenty years old vineyards. No irrigation. Pruning takes place during winter months of June and July. Maintain very modern techniques and have a rigorous environmental friendly system called PWC to which we must comply, therefore we are not allowed to use chemicals that don't comply to EU regulations as far as safety period before picking, types of chemicals, dosages and time of year application.

about the harvest: Grapes are handpicked at optimum ripeness in middle to end of March during cool harvest conditions.

Yield: 5-7 ton per hectare

in the cellar : Temperature controlled fermentation in stainless steel tanks with extended maceration. Malolactic fermentation takes place directly after alcoholic fermentation. Light filtration. No fining or cold stabilisation. Twelve months in small French oak barrels.

Bottling date: 12 September 2003

Hazendal

Stellenbosch

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