

Saronsberg Nick & Forti Shiraz 2004

A bright purple colour precedes a mlang of floral and red berry flavours with whiffs of lavender and garden herbs. The oak is elegant leading the wine to a smooth finish.

variety : Shiraz | 100% Shiraz

winery : Saronsberg Cellar

winemaker : Dewaldt Heyns

wine of origin : Breede River

analysis : alc : 14.65 % vol rs : 3.00 g/l pH : 3.48 ta : 5.9 g/l va : 0.50 g/l so2 : 92 mg/l fso2 : 49 mg/l

type : Red wooded

pack : Bottle **closure :** Cork

*Silver Michelangelo International Wine Awards

ageing : This wine should reach its peak by 2008 and can be enjoyed with a variety of dishes or on its own.

in the vineyard : Cultivar: Shiraz

Clones: SH1, SH9

Rootstock: R99

Age: 7 years

Soil: Structured red soils with coarse gravel

about the harvest: Hand-picked in the early morning.

Harvest dates: 2 and 3 March 2004

Yield: 6 ton/ha

Balling at harvest: 25Â° - 26Â° B

pH at harvest: 3.65

Total acid at harvest: 6.2 g/l

