

Savanha Special Reserve Shiraz 2005

Silver Medal - Concours Mondial de Bruxelles 2006, Portugal.

3 Stars â€” John Platter 2007, South Africa

The wine is cherry in colour. Inviting aromas of ginger, white pepper and sweet plum follow through to a rich, creamy palate.

Serve with rich red meat, pork, poultry or pasta.

variety : Shiraz | 100% Shiraz

winery :

winemaker : Kobie Viljoen

wine of origin : Western Cape

analysis : alc : 15.01 % vol rs : 4.6 g/l pH : 3.47 ta : 5.6 g/l

type : Red **style :** Dry **body :** Medium **wooded**

pack : Bottle

Silver Medal - Concours Mondial de Bruxelles 2006, Portugal.

3 Stars â€” John Platter 2007, South Africa

ageing : Enjoy now or within 7 years of harvest.

in the vineyard : Climate:

Temperature: Winter 8/19Â°C; Summer 13/29Â°C

Annual Rainfall: 780 mm

Proximity to Ocean: 15 km

Soil:

Vilafontes, Estcourt and Kroonstad

Vineyard:

Trellised, 6 year-old vines planted on east-facing slopes yielded the grapes for this wine. The vineyards received supplementary drip irrigation and produced 7 tons per hectare.

about the harvest: Grapes were hand-harvested from selected vineyard blocks and meticulously sorted.

in the cellar : After cold soaking for 2-3 days at 13Â°-14Â°C, the grapes were fermented in stainless steel tanks at 22Â°-26Â°C. Wines from specific tanks were then selected to undergo malolactic fermentation in oak barrels. The wine matured in French and American oak, with only the finest wine selected for blending and bottling.