

Savanha Special Reserve Shiraz 2006

Inviting aromas of sweet plum and spice follow through to a well-structured, flavourful palate with a lingering aftertaste.

Serve with red meat dishes such as lasagne, or mature cheese.

variety : Shiraz | 100% Shiraz

winery : Savanha

winemaker : Anton Swarts and Frans Smit

wine of origin : Western Cape

analysis : alc : 13.76 % vol rs : 4.5 g/l pH : 3.66 ta : 5.2 g/l

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

pack : Bottle **closure :** Cork

ageing : Enjoy now or within 2 years of harvest.

in the vineyard : Climate:

Average Temperature: Winter 17Â°C; Summer 25Â°C

Annual rainfall: 220 mm

Proximity to ocean: 30 km

Soil:

Alluvial, Silty Dundee, Tukulu and Oak leaf

Vineyard:

Bushvines and Five-Wire Perold-trellised vines aged 9-20 years yielded the grapes for this wine. The vineyards received supplementary drip irrigation and produced 8-15 tons per hectare.

about the harvest: Grapes were handpicked at optimum ripeness, sorted, de-stemmed and gently crushed.

in the cellar : The juice was chilled to 10Â°-12Â°C to enable cold maceration prior to fermentation in stainless steel tanks. Daily pump-overs were carried out during fermentation to extract further colour and flavour. Wines showing well-preserved fruit were selected for blending and fining. Sterile bottling took place after 6 months of maturation and integration.

