

Excelsior Paddock Shiraz 2006

2008 Michelangelo International Awards - Silver Medal

Decanter Awards 2008 - Bronze Medal

Why Paddock? Vines are planted on old horse paddocks, giving the wine a unique flavour spectrum.

Appearance: Deep brick red on rim of glass, almost black in centre.

Nose: Smoked meat, mocha, toffee and spicy new wood.

Palate: Lingering flavours of vanilla and ripe black cherries with a long and smooth finish.

This wine is a perfect match for barbecued meat, or strongly flavoured Mediterranean dishes.

variety : Shiraz | 100% Shiraz

winery : Excelsior Wine Estate

winemaker : Johan Stemmet

wine of origin : Breede River

analysis : alc : 14.6 % vol rs : 3.4 g/l pH : 3.54 ta : 5.6 g/l so2 : 90 mg/l fso2 : 40 mg/l

type : Red **wooded**

pack : Bottle **closure :** Cork

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Best Value Award 2008

Decanter Awards 2008 - Bronze Medal

in the cellar : Matured in 60% American and 40% French oak.

