

The Winery of Good Hope Shiraz 2006

The Winery of GOOD HOPE Shiraz focuses on using natural methods to achieve a balanced style that promotes drinkability, but which releases flavour, spiciness, individuality, balance and freshness. The great innate attributes of Shiraz. The ultimate test is if can you drink a bottle on your own? Answer this when you're onto your second bottle ...

variety : Shiraz | Shiraz

winery : The Winery of Good Hope

winemaker : Edouard Labeye

wine of origin : Western Cape

analysis : alc : 13.5 % vol rs : 4.9 g/l pH : 3.5 ta : 5.5 g/l

type : Red

pack : Bottle

in the vineyard : 2 Mature, trellised vineyards, both in the premium Stellenbosch Appellation, on the maritime slopes overlooking False Bay. The soils are composed principally of deposited granite, which give rise to the excellent minerality of the wine, to its sound balance as well as to its spicy flavours.

about the harvest: Green harvest thinning was carried-out sufficiently early in the growing cycle, allowing for focused development of a smaller yield (+/- 50 hl / ha). A careful drip irrigation in the lead-up to harvest served to prolong time on the vine whilst restraining sugars, resulting in achievement of prime phenolic ripeness and natural balance, without the impression of excessive alcohols. 2006 was a great vintage in Stellenbosch, with excellent rainfall, flowering and vine health. The hang-time of the fruit was longer than the previous two, hotter vintages, allowing for more subtle and gentle flavours and lovely natural balance. Alcohol is 1% lower than in 2004 & 2005 thanks to this.

