

## Douglas Green Shiraz 2006

Colour: Deep ruby with a brighter crimson edge.

Nose: Great ripe berry intensity layered with spicy clove, vanilla and black pepper.

Palate: Smooth and juicy entry with assertive red and black berry fruit flavours that are in perfect harmony with the well defined yet restrained ripe tannins and well integrated wood.

Overall: An easy-going Shiraz with soft silky tannins allowing immediate accessibility yet potential to develop further complexity for up to 5 years.

Grilled fillet, rump or sirloin, roasted red meat with rich gravy, oxtail, lamb shanks and matured full flavoured cheese.

**variety :** Shiraz | 100% Shiraz

**winery :** Douglas Green Wines

**winemaker :** \_

**wine of origin :** Breede River

**analysis :**

**type :** Red      **wooded**

**pack :** Bottle    **closure :** Cork

**in the vineyard :** Our viticulturalist selects particular vineyard sites across the Western Cape for terroir specificity and upfront fruit typical of the Douglas Green signature style.

**about the harvest:** The Shiraz for this wine was harvested at an average of 24° B.

**in the cellar :** Under the watchful eye and explicit instructions of our oenologist, the grapes were fermented on the skins for seven days at 28° C until dry. After pressing, the young wine was treated with American oak staves and malolactic fermentation was completed. The wine was left on the staves for a further 3 months for integration. Final blending and bottling took place at our cellars in Wellington.

