

The Winery of Good Hope Shiraz 2007

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 : 14.0 % vol rs : 2.5 g/l pH : 3.7 ta : 5.0 g/l

type : Red

pack : Bottle **closure :** Cork

in the vineyard :

2 Mature, trellised vineyards, both in the premium, maritime Stellenbosch Appellation : one on the slopes of the Helderberg Mountain the other in Devon Valley –both overlooking False Bay and towards the South Pole, over the Atlantic Ocean. The soils are composed principally of deposed granite, which give rise to the excellent minerality of the wine, its sound balance as well as its spicy flavours. The Helderberg fruit gives more structure and minerality; Devon Valley riper fruit.

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). In 2007, we had a heat-wave at the end of January, which caused our Shiraz to ripen early and quickly. One unexpected side-effect was that maturation happened so quickly, there wasn't time for the acidity to drop dramatically -while the grapes had beautifully ripe flavours. No acidity was added in the winery and the character of the wine is very balanced and approachable.

