

KWV Reserve Shiraz 2004

This full bodied red wine has a spicy, peppery nose, followed by ripe plum, smoky leather and intriguing oak enhanced flavours.

This wine can be enjoyed on its own or with meat and game dishes with rich sauces.

variety : Shiraz | 100% Shiraz

winery : KWV Classic Collection

winemaker : The Winemaking Team

wine of origin : Stellenbosch

analysis : alc : 14 % vol rs : 2.11 g/l pH : 3.44 ta : 5.93 g/l

type : Red **wooded**

pack : Bottle

ageing : This wine is ready to drink now but also has good structure for aging. It will continue developing over the next 3 - 4 years.

in the vineyard : Vintage conditions: This was among the best vintages of the decade. Cool climatic conditions caused the growing and ripening conditions to be very good, but delayed the harvest. By early March much of the harvest was still hanging on the vines when it is usually in the cellar. During the long hang time the grapes ripened slowly and accumulated complexity.

About the area: The beautiful historical town of Stellenbosch lies at the centre of South Africa's premier wine-producing district and boasts a grape growing and winemaking tradition that stretches back to the start of the 17th century. Conditions in this district are particularly well suited to many of the noble grape varieties. The Hutton and Clovelly soils of the valley floors give way to granite soils on the mountain slopes. The area has a Mediterranean type climate.

about the harvest: Specially chosen Shiraz grapes were harvested at optimal ripeness.

Harvest date: Beginning of March

in the cellar : The grapes were crushed and the juice fermented on the skins until dry. Malolactic fermentation took place and the wine was then matured in 300 litre American oak barrels for 16 months, before being blended and bottled.

