

Perdeberg Shiraz Reserve 2005

A rich intense purple Shiraz with attractive spiciness, ripe plum and berry flavours offset with a hint of oak.

This full bodied and well balanced wine is ideal to enjoy with lamb, mutton, steak, veal or chicken pie.

variety : Shiraz | 100% Shiraz

winery : Perdeberg Wines

winemaker : Pieter Carstens

wine of origin : Coastal

analysis : alc : 14.5 % vol rs : 3.95 g/l pH : 3.52 ta : 5.86 g/l

type : Red **style :** Dry **body :** Full **wooded**

pack : Bottle **closure :** Cork

ageing : Cellaring potential: 6 years

in the vineyard : The grapes for this wine originate from the farm Eensaamheid in the Agter-Paarl area. This award winning vineyard was planted in 1995 and is totally un-irrigated. The deep and very old Malmesbury shale soil allows roots to penetrate deep for optimum nutrition and moisture. The most advanced viticultural practices were and still are used in environmental friendly ways to enhance grape quality. Our grapes are tasted regularly during the ripening season to make sure we harvest at optimum ripeness for the best possible flavour and body in our wines. The average yield for this vineyard is 8 tons/ha. Sunny days, cool nights, and cooling sea breezes in the afternoon is very common to this area in the ripening period.

in the cellar : Grapes were crushed in open casks and cold soaked for two days with enzymes to extract as much fruit and colour as possible. The juice was inoculated with a dry yeast and fermentation took place on the skins at 25° to 27° C for 6 years until dry. To make for a full bodied red with soft tannins and lots of fruit, the must and skins were mixed and aerated 3-4 times per day. The skins were then pressed to a stainless steel tank with French oak staves where malolactic fermentation takes place. After malolactic the wine was aged for a further 14 months in a mix of small French and American oak barrels until the desired amount of wood and softness of the tannins was achieved.



Perdeberg Wines

Paarl

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