

## Mount Rozier Mauerberger Shiraz

Hints of black pepper, new leather and raisins. Rich, ripe and fruit-driven on the palate with yummy sweet berry flavours, racy acidity and a good tannin structure.

The perfect accompaniment to a rich and hearty venison stew.

**variety** : Shiraz | 100% Shiraz

**winery** : Mount Rozier Wines

**winemaker** : The Winemaking Team

**wine of origin** :

**analysis** : alc : 15.5 % vol   rs : 3.70 g/l   pH : 3.76   ta : 5.40 g/l

**type** : Red

**pack** : Bottle   **size** : 0   **closure** : Cork

**in the vineyard** : Planted on the upper slopes, as the mountain begins to rise to the east of the estate, the Mauerberger Shiraz vineyard is without doubt a prime site.

The duplex/clay based soil found in the basin and on the lower slopes of the estate gives way to the deep red/ochre Oakleaf and Hutton types at 150m. These soils are relics of a past, high rainfall, tropical era and require intensive manipulation before planting. However, it is extremely rewarding as they are highly weathered and acid, very stable and well drained, with good water holding capacity.

The Mauerberger Shiraz vineyard is characterised by the great chunky granite stones and lumps found throughout the plot that are now on the surface after the manipulation.

Size: 2.11 hectares

Planted: 1998

Aspect: South-West

Altitude: 155m – 180m (above sea level)

Soil type: Oakleaf/Hutton

Climate: Coastal Cool Maritime

Planting density: 2,600 per Ha

Training system: VSP

**about the harvest**: Yield per hectare: 6 tons

