

Drostdy Hof Shiraz/Pinotage 2006 (International)

Colour: Ruby red.

Bouquet: Berries and prunes with spicy, smoky undertones.

Taste: A medium-bodied wine with a soft and languid mouth feel and a lingering fruity aftertaste.

A very versatile wine that can be enjoyed with pasta, as well as with red and white meats.

variety : Shiraz | Shiraz, Pinotage

winery : Drostdy-Hof Wines

winemaker : Justin Corrans

wine of origin :

analysis : alc : 13.14 % vol rs : 3.60 g/l pH : 3.4 ta : 5.7 g/l

type : Red **wooded**

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

in the vineyard :

The vineyards (viticulturist: Bennie Liebenberg)

Grapes were sourced from both bush and trellised vineyards, in Stellenbosch, Paarl, Malmesbury and Worcester, established at varying altitudes, from 50 m to 180 m above sea level.

about the harvest:

The winemaking (winemaker: Justin Corrans)

The grapes were harvested by hand at between 24° and 25° Balling in the beginning of February.

in the cellar :

Part of the wine was fermented for four days on the skins to preserve as much fruit as possible and extract enough colour, with about 35% of the grapes fermented until dryness on the skins to give the wine good structure, but making sure the tannins are not overtly big and aggressive. The wine was matured on a combination of French and American oak staves for nine months to add spice and complexity.

