

## Seidelberg Shiraz Blanc de Noir 2008

Made from 100% Shiraz with floral aromas on the nose and rich fragrances of nasturtiums and peppery flavours on the palate.

**variety :** Shiraz | 100% Shiraz

**winery :**

**winemaker :** Cerina de Jongh

**wine of origin :** Coastal

**analysis :** alc : 12.88 % vol    rs : 5.8 g/l    pH : 3.24    ta : 6.3 g/l

**type :** Rose    **style :** Dry    **body :** Medium    **taste :** Fruity    **wooded**

**pack :** Bottle    **closure :** Cork

Veritas 2008 - Bronze

**in the vineyard :** The season was very cool except for the hot spell during January.

**about the harvest:** The 2008 harvest was extremely interesting and unpredictable with heat waves, cold spells and rain. It promises to be a good harvest with beautiful wines.

**in the cellar :** The grapes were pumped directly to the press and the free run juice of two presses was left to settle for 12 hours. After racking the juice was inoculated with a yeast strain which was especially chosen for the vinification of rose wines. The juice fermented between 14° and 16° C. After alcoholic fermentation the wine was racked and sulphured. The wine was blended, stabilized and sterile filtered prior to bottling.

