

KWV Heritage Abraham Perold Shiraz 2003

A truly outstanding New World style Shiraz. A wine with open charm. It has rich aromas of toasted herbs, cloves and cracked black peppercorns backed by sweet berry fruit. Excellent follow through gives the palate a rich smoothness. The wine has well-balanced acidity and integrated tannins, and will further mature and develop over the next 5 years.

At room temperature (18 - 20° C) with red meat especially roast or grilled pork, lamb, venison and cheese.

variety : Shiraz | 100% Shiraz

winery : KWV Classic Collection

winemaker : The Winemaking Team

wine of origin : Coastal

analysis : alc : 15.38 % vol rs : 2.49 g/l pH : 3.39 ta : 6.09 g/l

type : Red **body :** Full **wooded**

pack : Bottle **closure :** Cork

ageing : Next 5 years

in the vineyard : Climate: Cool moderate temperatures

Soil: Deep, well-drained Hutton soil.

Old vines trellised on the Perold system. The vineyard is situated on a slightly north-facing slope, and the elevation of approximately 550 metres above sea level, ensures a long, slow ripening period. This contributes to the fact that the grapes have a good fruit composition with rich colour.

about the harvest: The grapes were harvested at a ripeness of 26,8Å° Balling and fermented dry.

in the cellar : Six days of extended maceration took place. The wine was matured for a total of 24 months in American Oak barrels. After 18 months, it was racked and put back into the same barrels for another 6 months. It was then bottled matured for 15 months before its release.

