

KWV Reserve Shiraz 2006

2008 Veritas Awards - Bronze Medal

This full bodied red wine has a spicy, peppery nose, followed by ripe plum, smoky leather, and intriguing oak enhanced flavours. It is ready for drinking now but also has good structure for aging.

This wine can be enjoyed on its own or with meat and game dishes with rich sauces.

variety : Shiraz | 100% Shiraz

winery : KWV Classic Collection

winemaker : The Winemaking Team

wine of origin : Stellenbosch

analysis : alc : 14.20 % vol rs : 2.40 g/l pH : 3.46 ta : 5.98 g/l

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

pack : Bottle **closure :** Cork

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ageing : This wine is ready to drink now, but will mature well over the next 3 - 4 years.

in the vineyard : Exceptional quality wines were made from the 2006 harvest. It was warm to very warm with dry periods during ripening and harvest. The growing season was windy which inhibited vineyard growth resulting in smaller bunches and berries. This favored the production of top quality wines with concentrated flavours.

ABOUT THE AREA

The beautiful historical town of Stellenbosch lies at the centre of South Africa's premier wine-producing district and boasts a grape growing and winemaking tradition that stretches back to the start of the 17th century. Conditions in this district are particularly well suited to many of the noble grape varieties. The Hutton and Clovelly soils of the valley floors give way to granite soils on the mountain slopes. The area has a Mediterranean type climate.

about the harvest: Specially chosen Shiraz grapes were harvested at optimal ripeness.

Harvest date: February to the beginning of March

in the cellar : They were crushed and the juice fermented on the skins until dry. After fermentation the wine underwent malolactic fermentation. The wine was then matured in 300 liter new American oak barrels for 16 months, before being blended and bottled.

