

## Openers Shiraz 2007

Deep purple, magenta colours. Spices, white pepper, black ground-pepper with a touch of lavender and a leatherly finish. Smooth, well-rounded tannins.

**variety** : Shiraz | 100% Shiraz

**winery** :

**winemaker** : Reino Kruger

**wine of origin** : Coastal

**analysis** : **alc** : 14 % vol **rs** : 0.5 g/l **pH** : 3.6 **ta** : 5.8 g/l **va** : 0.63 g/l **so2** : under 100 mg/l **fso2** : 35 mg/l

**type** : Red **style** : Dry **wooded**

**pack** : Bottle **closure** : Screwcap

**ageing** : Enjoy now or age for 2 - 3 years.

**in the vineyard** : Soil: Scali, Alluvial, Hutton, Kroonstad and Clovelly

Growing Climate/Vintage Conditions: Cool ocean breeze, nestled in the Helderberg basin. Surrounded by the Hottentots Holland mountains.

**in the cellar** : Method: Cold maceration for 3 days, followed by juice extraction. Pump over and punch down 3 times daily.

Temperature: 16° - 28° C

Length: 10-25 days on skins

Malolactic: In stainless steel tank with wood staves.

