

## Africa Five Shiraz 2007

This layered Shiraz exhibits the classical spice of white and black pepper, softened by a touch of vanilla and a delicate floral and fruit aroma.

**variety :** Shiraz | 100% Shiraz

**winery :**

**winemaker :** Reino Kruger

**wine of origin :** Coastal

**analysis :** alc : 14.0 % vol rs : 0.5 g/l pH : 3.56 ta : 5.80 g/l va : 0.64 g/l so2 :  
under 100 mg/l fso2 : 35 mg/l

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

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

**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 overlooking False Bay.

**about the harvest:** Date of harvest: mid-March

Type of harvest: Hand harvest in the cool morning.

**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.

