

Haut Espoir Reserve Shiraz 2005

This Shiraz shows firm tannins. The dominant characters are blueberries and cherry with white pepper on the nose. Complexity is added from sensitive oaking and barrel maturation.

variety : Shiraz | 100% Shiraz

winery : Haut Espoir

winemaker : Nikey van Zyl

wine of origin : Franschhoek

analysis : alc : 14 % vol rs : 2.7 g/l pH : 3.7 ta : 5.7 g/l

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

pack : Bottle **closure :** Cork

in the vineyard : This 2005 Shiraz was produced from fully ripe grapes harvested from Haut Espoir in the Franschhoek region.

Prior to ripening, the conditions were cool and dry, a few hot patches just before harvesting led to the development of excellent flavours on the vine.

about the harvest: The grapes were hand harvested in the coolness of early morning on the 21st February 2005.

in the cellar : After de-stemming and partial carbonic maceration the whole berries were fermented to dryness over 8 days in small open fermentation tanks. After a five day Post fermentation maceration period, the wine underwent malolactic in new and second fill French Oak barrels, and matured for 13 months. Left to settle in tank before bottling, this wine underwent a light filtration at bottling.

