

## The Chase Vineyards Shiraz 2006

---

Medium-bodied and delicate wine that is pleasing on the nose with typical black pepper and spice aromas. The relatively high alcohol content delivers a warm mouthfeel and a clean finish.

Quality enhancing minimum filtration could result in a trace of sediment.

This wine will enhance all red meat dishes and especially lamb.

---

**variety :** Shiraz | Shiraz

**winery :**

**winemaker :** Ettiene Malan

**wine of origin :** Coastal

**analysis :** alc : 15.0 % vol   rs : 3.4 g/l   pH : 3.51   ta : 5.5 g/l   va : 0.77 g/l

**type :** Red   **wooded**

**pack :** Bottle   **closure :** Cork

---

**ageing :** The wine underwent minimum filtration to preserve flavour and will benefit from further cellaring.

**in the vineyard :** Grown on very deep soils of granitic origin in vineyards that are generally sloping North to North-West. The best quality grapes are chosen for desired ripeness, hand-picked, matured and bottled on the estate.

**in the cellar :** A modern state-of-the art cellar designed to process 50 tons per year came on line in 2006. Primary fermentation is strictly temperature controlled, with malolactic fermentation of the Shiraz carried out in a mix of American and French oak. Maturing is in new and used oak over 18 months.

