

The Winery of Good Hope Shiraz 2008

The Winery of GOOD HOPE Shiraz focuses on using natural methods to achieve a balanced style that promotes drinkability, but which releases flavour, spiciness, individuality, balance and freshness. The great innate attributes of Shiraz. The ultimate test is if can you drink a bottle on your own? Answer this when you're onto your second bottle...

variety : Shiraz | 100% Shiraz

winery : The Winery of Good Hope

winemaker : Team Effort

wine of origin : Stellenbosch

analysis : alc : 14 % vol rs : 1.5 g/l pH : 3.68 ta : 5.12 g/l

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

pack : Bottle **closure :** Screwcap

in the vineyard : 2 Mature, trellised vineyards, both in the premium, maritime Stellenbosch Appellation : one on the slopes of the Helderberg Mountain the other in Devon Valley -both overlooking False Bay and towards the South Pole, over the Atlantic Ocean. The soils are composed principally of deposited granite, which give rise to the excellent minerality of the wine, its sound balance as well as its spicy flavours. The Helderberg fruit gives more structure and minerality; Devon Valley riper fruit.

Green harvest thinning was carried-out sufficiently early in the growing cycle, allowing for focused development of a smaller yield (+/- 50 hl / ha). 2008 was a great all-round vintage, with some of the best Shiraz we have seen for a number of years. Plentiful winter rains were followed by evening flowering, a wonderful spring and a Summer which was distinctly less hot than the previous year. The grapes had beautifully ripe flavours with lovely balance, which is reflected in the wine itself which is extremely approachable.

