

Deetlefs Shiraz 2007

Powerful ripe blackcurrant fruit with hints of chocolate smokiness, and a velvety spicy palate.

Spicy lamb, springbuck & ostrich steak, and seared peppered tuna.

variety : Shiraz | 100% Shiraz

winery : Deetlefs Estate

winemaker : Ilze van Dijk

wine of origin : Rawsonville

analysis : **alc** : 14.5 % vol **rs** : 4.8 g/l **pH** : 3.39 **ta** : 5.7 g/l **so2** : 105 mg/l **fso2** : 48 mg/l

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

pack : Bottle **closure** : Cork

ageing : 4 - 8 years

in the vineyard : Rootstock: R99

Clone: SH99 & SH1A

Plant Date: 1998

Hectares: 11 ha

Average Ton / Ha: 12 t/ha

Trellising System: 4 wire vertical Perold

Irrigation System: Drip

Height above sea level: 238

Direction: N/S

about the harvest: Harvest date: 12 March 2007

in the cellar : Vinification: Various techniques were applied to all stages of the winemaking process to provide As many possible different building blocks (styles) to ensure optimum complexity in the final blend. These include but are not limited to; grape selection, processing (reductive oxidative), fermentation (different yeasts) and various wood treatments where applicable. This wine matured on 70% French Oak and 30% American Oak for 10 months, 35% was 1st fill.

