

De Leuwen Jagt Shiraz 2005

Smoked fruit and spicy nose. Savoury blackcurrants and lingering aftertaste of mild pepper and blueberries.

variety : Shiraz | 100% Shiraz

winery :

winemaker : Cerina de Jongh

wine of origin : Paarl

analysis : alc : 14.08 % vol rs : 3.6 g/l pH : 3.72 ta : 4.3 g/l

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

pack : Bottle **closure :** Cork

in the vineyard : Cooler dry conditions yielded healthy, elegant wines with lower alcohols and soft tannins. Shiraz and Merlot are especially promising.

about the harvest: 2005 was a long harvest and started later than usual.

in the cellar : The grapes are crushed and transferred to fermentation tanks where they are pumped over regularly. After alcoholic fermentation the wine is racked and the skins are gently pressed. The tanks are inoculated with malolactic bacteria to complete the secondary fermentation. After maturation of some months the wine is sterile filtered and bottled.

