

Juno Shiraz 2007

Colour: Dark ruby colour

Nose: Smokey spices, with woody undertones and hints of dark berries.

Palate: Dense yet subtle; dry yet succulent; Vanilla, combined with spices come through in the aftertaste where it is very well-integrated with a hint of wood. Lingers pleasantly before fading gracefully.

Being the spicy wine that it is, this shiraz will match any spicy seasoning like an eagle to the sky. In fact, it should stand up to highly-flavoured dishes which tend to overpower most other soft-centered red wines. I am talking about the roasted venison, the beef that is served in a reduction sauce, the lamb with the chocolate-chili sauce and baked dishes incorporating beef, beans and lentils.

variety : Shiraz | 100% Shiraz

winery : Cape Wine Company

winemaker : Newald Marais

wine of origin : Breede River Valley

analysis : alc : 13.84 % vol rs : 5.10 g/l pH : 3.54 ta : 5.60 g/l va : 0.48 g/l

type : Red wooded

pack : Bottle size : 0 closure : Cork

in the vineyard : This wine is made from vineyards planted in alluvial soil. Vines are 9 years old and yield a tonnage of around 8 – 9 tons per hectare. Vines are mostly grown with minimum irrigation and are trellised on a five-wire hedge system. Optimum ripeness is reached by middle to end of March when harvesting takes place.

about the harvest: Grapes were harvested by hand during the last week in March, at a Balling of 23°.

