

Drostdy Hof Shiraz 2008 (Local)

Colour: Deep ruby

Bouquet: Ripe prunes, berries and spices with smoky undertones

Taste: Fruit with a soft mouthfeel and a lingering aftertaste with well structured tannins

A very versatile Shiraz wine that can be enjoyed with pasta, as well as with red and white meat dishes.

variety : Shiraz | 100% Shiraz

winery : Drostdy-Hof Wines

winemaker : Justin Corrans

wine of origin : Coastal

analysis : alc : 14.11 % vol rs : 5.2 g/l pH : 3.73 ta : 5.4 g/l

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

pack : Bottle **closure :** Cork

in the vineyard :

The vineyards (viticulturists: Bennie Liebenberg)

Grapes were sourced from both bush and trellised vineyards in Stellenbosch, Paarl, Malmesbury and Worcester. The vineyards are established at varying altitudes, from 50m to 180m above sea-level.

about the harvest:

The winemaking (winemaker: Justin Corrans)

The grapes were harvested by hand at 24°/25° Balling during February.

in the cellar :

Part of the wine was fermented for four days on the skins to preserve fruitiness, 35% of the grapes fermented until dryness on the skins to extract colour and to give the wine good structure. After Mollactic fermentation the wine is matured on a combination of French and American oak staves to add spice and complexity.

