

Pulpit Rock Brink Family Shiraz 2007

Typical Shiraz flavours of spiciness, combined with ripe berries, give this wine a complex aroma on the nose. On the palate it is nicely balanced between the acidity and tannins. The gentle use of oak completes this wine.

variety : Shiraz | 100% Shiraz

winery : Pulpit Rock Winery

winemaker : Jaco van der Merwe

wine of origin : Swartland

analysis : alc : 14.32 % vol rs : 2.7 g/l pH : 3.80 ta : 5.59 g/l

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

pack : Bottle **closure :** Screwcap

2007 WINE Magazine 'Best Value Wine Guide'
Wine Magazine Best Value 2010

in the vineyard : The average age of these vines is 12 years old and are all trellised. The production is on average 10 tons/ha. Supplementary irrigation is done through the growing season.

about the harvest: Harvesting starts in the first week of February and finishes in mid-March.

in the cellar : Fermentation takes place on the skins of the grapes at 24° - 26° C. During this period the juice is pumped over regularly for optimum extraction of colour and flavours. After alcoholic fermentation the wines undergo Malolactic fermentation. Part of the blend is put into 2nd/3rd fill 225 litre barrels for 8-10 months before blending and bottling.

