

Savanha Special Reserve Shiraz 2007

Rich, dark red in colour with a youthful ruby rim, the wine shows luscious aromas of mulberry and vanilla, with black pepper undertones. The palate is a smooth and rewarding profusion of ripe mulberries and dark chocolate with oak-derived flavours and roasted black pepper. Silky-smooth tannins produce a long and elegant finish.

Serve with Cajun barbecued short ribs and a rocket leaf salad.

variety : Shiraz | Shiraz

winery : Savanha

winemaker : Johan Jordaan

wine of origin : Western Cape

analysis: alc : 14.5 % vol rs : 2.9 g/l pH : 3.53 ta : 5.5 g/l

type : Red **style :** Dry **body :** Full **taste :** Herbaceous

pack : Bottle **closure :** Cork

ageing : Enjoy now, or withing 7 years of harvest.

about the harvest: Grapes were hand-harvested from selected vineyard blocks and meticulously sorted. After cold soaking for 2 days at 13-14 degrees celsius, the grapes fermented in stainless steel tanks at 22-26 degrees. Wines from specific tanks were then selected to undergo malolactic fermentation in oak barrels. The wine matured in French and american oak, with only the finest wine, selected for blending and bottling.

