

Savanha Winemakers Selection Shiraz 2007

Dark plum in colour, the wine shows inviting aromas of white pepper and prominent ginger, with mouth watering fruit. a fruit-driven palate shosts well-structured tannin, with hints of sweet and smoky American oak-derived flavours.

Serve with smoked carpaccio, and grilled baby potatoes in a scpicy butter sauce.

variety : Shiraz | Shiraz

winery : Savanha

winemaker : Jacques Erasmus

wine of origin : Western Cape

analysis : alc : 14.80 % vol rs : 4.5 g/l pH : 3.65 ta : 5.24 g/l

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

pack : Bottle **closure** : Cork

ageing : Enjoy now or within 4 years of harvest.

about the harvest: Grapes were harvested at 25.8 degrees balling, gently crushed, de-stemmed and cooled for fermentation. After 2 days of cold soaking the juice was fermented until dry in stainless steel tanks at 24 degrees Celsius. Three pump-overs were conducted daily, and 70% of the wine matured in French- and American oak barrels for 6-8 months.

