

## Bredells Shiraz 2003

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Old-world style, full-bodied, with a good tannin structure. Prominent aroma of maraschino cherries, cloves and liquorice. Blackberry fruit and spice control the taste, leading to a long dry finish.

Will complement the best cuts of beef and lamb.

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**variety** : Shiraz | 100% Shiraz

**winery** : Bredell Wines

**winemaker** : Anton Bredell

**wine of origin** : Coastal

**analysis** : **alc** : 14 % vol   **rs** : 2.7 g/l   **pH** : 3.5   **ta** : 5.7 g/l

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

**pack** : Bottle   **closure** : Cork

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John Platter Wine Guide - 4 stars

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**ageing** : Excellent ageing potential - most rewarding after 5 to 15 years.

**in the vineyard** : Dry land bush vines: Clone SH99

**in the cellar** : Fermentation took place on the skins and the WE 14 yeast clone were used at a temperature of 24° - 28° C without acid adjustments. The cap was regularly punched down. Fermentation up to 4° Balling on the skins, then separated, pressed and transferred to barrels. The wine was fermented dry in American and French oak barrels and aged for a further 12 months. Malolactic fermentation completed in the barrels.