

MAN Vintners Shiraz 2008

Aromas of ripe plum and spices, mouth-filling sweet red-berry flavours and gentle tannins characterize this wine. A touch of Viognier was cofermented with the Shiraz for the aromatic lift it gives to the wine, which emphasises the berry fruit and spice aromas on the nose. The American oak barrels give a hint of vanilla spice on the nose and contribute to the smooth silky tannins.

variety : Shiraz | 99% Shiraz 1% Viognier

winery : MAN Family Wines

winemaker : Tyrrel Myburgh

wine of origin : Coastal

analysis : alc : 14 % vol rs : 3.6 g/l pH : 3.47 ta : 5.6 g/l

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

pack : Bottle **closure :** Screwcap

Shiraz 2008: "BEST BUY: 89 points"

"Smoke and rooibos tea dominate the bouquet, with accents of raspberry and cocoa. The mouth is more of the same with notes of black plum guts and berry preserves fleshing it out. The texture is like crushed velvet with assertive tannins and structured acidity. Drinkable now, though could age for another year or two."

- WineEnthusiast Magazine, USA September 2010

Shiraz 2008: "3 ½ Stars"

"Juicy pastilles & violets; choc softness but also quite dry tannin."

-Platter's SA Wine Guide 2010

in the vineyard : The growing season was generally cool, with good winter rainfall and a long ripening season. Average yield was 7-8 tons/ha. Grapes were healthy and showed excellent colour intensity and expressive fruit characters.

about the harvest: Grapes from several premium, un-irrigated vineyards in the Agter-Paarl area, north of Cape Town, approximately 15-25km from the Atlantic Ocean. The deep, pebbly Malmesbury Shale soils have excellent water retention ability and produce small, flavourful grapes and wines with concentrated fruit flavours and a minerality characteristic of the region. The grapes were hand-harvested at optimum ripeness and given a one day cold maceration.

