

KWV Reserve Shiraz Tannat Cabernet Franc 2007

A medium-bodied, dry red wine with up-front berry fruit flavours, complemented by subtle oak nuances. The finish is rich and smooth.

This wine is best enjoyed with flavourful red meat dishes.

variety : Shiraz | 60% Shiraz 20% Tannat 20% Cabernet Franc

winery : KWV Classic Collection

winemaker : The Winemaking Team

wine of origin : Western Cape

analysis : alc : 13.50 % vol rs : 2.59 g/l pH : 3.47 ta : 5.78 g/l

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

pack : Bottle **closure :** Cork

ageing : This wine can be enjoyed now, but has good structure for ageing and will mature well for the next 5 - 8 years.

in the vineyard : Vineyards

South Africa's vineyards are mostly situated in the Western Cape near the coast. This is the southernmost region of the African continent, and has a Mediterranean type climate and diverse soils perfectly suited to quality grape production

Vintage conditions

A mild spring and early summer combined with low disease pressure set the stage for a promising season and resulted in healthy grape vines. The ripening period was characterized by intermittent periods of warm and cool weather. Characteristic wines showing typical varietal and seasonal expression were crafted, showing superior balance and vibrant fruit.

about the harvest: Specially chosen Shiraz, Tannat and Cabernet Franc grapes were harvested fully ripe.

Harvest date: February through March

in the cellar : They were crushed separately and the juices were fermented on the skins at a temperature of 26 - 28°C until dry. The wines were pressed and underwent malolactic fermentation before oak maturation.

The Shiraz was oak matured for 10 months. The Cabernet Franc was matured in 300 litre 2nd fill barrels for 8 months. The Tannat had 14 months oak maturation in 300 litre barrels.

Total production: 4 500 litres

Bottling date: 10 September 2008

