

Seidelberg Shiraz 2006

Spicy cloves and a hint of pepper in the nose with dark berries and stewed fruit palate. Balanced oak and tannin integration and silky cinnamon aftertaste.

variety : Shiraz | 100% Shiraz

winery :

winemaker : Cerina de Jongh

wine of origin : Coastal

analysis : alc : 14.29 % vol rs : 3.2 g/l pH : 3.81 ta : 4.4 g/l

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

pack : Bottle **closure :** Cork

in the vineyard : The wine was made from 4 year old vineyards on the border with Fairview.

about the harvest: The first grapes of the 2006 vintage were harvested during the middle of January 2006 and the last grapes arrived in the cellar during the last week of March 2005. The season was relatively dry and resulted in low yields and wines with good concentration.

in the cellar : The wine was fermented in stainless steel tanks by pumping the juice over the cap several times a day. After alcoholic fermentation of 8 days, the must was pressed and inoculated with malolactic bacteria for a secondary fermentation. The wine matured in 300 litre French Oak barrels and on French Oak staves for 15 months.

