

Eikendal Shiraz 2005

This wine seductive and has a deep, opaque crimson colour, and a pretty red rim. The nose is layered and filled with spices, prunes, plums and blackberry and chocolate flavours. The palate shows sophisticated oak integration with a supple en lingering finish. The tannins are seamless, helping to create a wine with great age ability.

Enjoy with lamb or venison dishes such as springbok stew, and lamb burgers with beetroot relish, or chocolate and berry tart.

variety : Shiraz | 100% Shiraz

winery : Eikendal Vineyards

winemaker : Henry Kotze

wine of origin : Stellenbosch

analysis : alc : 15.28 % vol rs : 3.2 g/l pH : 3.52 ta : 5.6 g/l

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

pack : Bottle **closure :** Cork

ageing : This wine is drinking well now, and can be enjoyed through 2015 and beyond.

in the vineyard : The Shiraz grows on the south-eastern slopes of our estate, about 150m above sea level and 8.7 km from the sea, where the grapes become perfectly ripe. The vineyards are trellised in the Peroldt five-wire trellising system on decomposed Koffieklip ("Coffee Stone").

about the harvest: The 2005 vintage is characterised by the excellent colour and fruit intensity, with bold reds and of great finesse. The red wines from Stellenbosch are no exception, with healthy grapes in the vineyards and wines of great quality.

