

McGregor Shiraz 2007

Bright red colour. Medium intense flavours with complementary leather and spicy vanilla from the wood maturation. The palate is in harmony with the bouquet and carried sweet soft tannins.

An ideal companion for red meat dishes, pork or pasta.

variety : Shiraz | 100% Shiraz

winery : McGregor Winery

winemaker : Andr   Scriven

wine of origin : McGregor

analysis : **alc** : 14.50 % vol **rs** : 4.1 g/l **pH** : 3.62 **ta** : 5.9 g/l **va** : 0.45 g/l **so2** :
144 mg/l **fso2** : 28 mg/l

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

pack : Bottle **closure** : Cork

in the vineyard : Young four year old vineyard grafted on Richter 99 rootstock and planted in chalky Karoo-soil. Controlled irrigation according to ground moisture measurements. Optimum viticulture practices were applied to deliver best quality grapes.

about the harvest: Date: Mid February

Type: Hand

Yield: 10 tons/ha

Sugar: 23.5   B

pH : 3.62

TA: 5.9 g/litre

in the cellar : The grapes were destemmed, crushed and fermented in red wine fermentors with automatic pumpover for colour extraction. Fermented nearly dry on skins. After malolactic fermentation a five months American oak-maturation period followed prior to bottling.