Drostdy Hof Shiraz / Pinotage 2008 (International) 3000ML BIB

Colour: Ruby red.
Bouquet: Berries and prunes with spicy, smoky undertones.
Taste: A medium-bodied wine with a soft and languid mouth feel and a lingering fruity aftertaste.

A very versatile wine that can be enjoyed with pasta, as well as with red and white meats.

variety : Shiraz | 60% Shiraz 40% Pinotage
winery : Drostdy-Hof Wines
winemaker : Justin Corrans
wine of origin : Coastal
analysis : **alc :** 13.5 % vol **rs :** 6.0 g/l **ta :** 5.74 g/l
type : Red **wooded**
pack : Bottle **closure :** Cork

in the vineyard :

The vineyards (viticulturist: Bennie Liebenberg)
Grapes were sourced from both bush and trellised vineyards, in Stellenbosch, Paarl, Malmesbury and Worcester, established at varying altitudes, from 50 m to 180 m above sea level.

about the harvest:

The winemaking (winemaker: Justin Corrans)
The grapes were harvested by hand at between 24Â° and 25Â° Balling in the beginning of February.

in the cellar :

Part of the wine was fermented for four days on the skins to preserve as much fruit as possible and extract enough colour, with about 35% of the grapes fermented until dryness on the skins to give the wine good structure, but making sure the tannins are not overtly big and aggressive. The wine was matured on a combination of French and American oak staves for nine months to add spice and complexity.