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Douglas Green Shiraz 2008

Colour: Deep ruby with a brighter crimson edge.
Nose: Great ripe berry intensity layered with spicy clove, vanilla and black pepper.
Palate: Smooth and juicy entry with assertive red and black berry fruit flavours that are in perfect harmony with the well defined yet restrained ripe tannins and well integrated wood.
Overall: An easy-going Shiraz with soft silky tannins allowing immediate accessibility yet potential to develop further complexity for up to 5 years.

Grilled fillet, rump or sirloin, roasted red meat with rich gravy, oxtail, lamb shanks and matured full flavoured cheese.



variety : Shiraz | 100% Shiraz
winery : Douglas Green Wines
winemaker : Jaco Potgieter
wine of origin : Western Cape
analysis : **alc :** 14.52 % vol **rs :** 3.8 g/l **pH :** 3.49 **ta :** 5.39 g/l
type : Red **style :** Dry **body :** Medium **taste :** Fruity **wooded**
pack : Bottle **closure :** Cork

in the vineyard : Our viticulturalist selects particular vineyard sites across the Western Cape for terroir specificity and upfront fruit typical of the Douglas Green signature style.

about the harvest: The Shiraz for this wine was harvested at an average of 24º B.

in the cellar : Under the watchful eye and explicit instructions of our oenologist, the grapes were fermented on the skins for seven days at 28º C until dry. After pressing, the young wine was treated with American oak staves and malolactic fermentation was completed. The wine was left on the staves for a further 3 months for integration. Final blending and bottling took place at our cellars in Wellington.