

Devon Hill Shiraz 2003

This Shiraz is mouth-filling, but smooth and has a dark purple colour. Cherry tobacco, meaty and earthy aromas with hints of mint and fudge.

variety : Shiraz | 100% Shiraz

winery :

winemaker : _

wine of origin : Stellenbosch

analysis : alc : 14.0 % vol rs : 0.5 g/l pH : 3.66 ta : 5.7 g/l va : 0.41 g/l so2 : 128 mg/l fso2 : 42 mg/l

type : Red **wooded**

pack : Bottle **closure :** Cork

Seal of Approval - Swiss Airline Wine
Veritas Award - 2005

in the vineyard : **Soil:** Deep, red decomposed Granite soil.

Growing Climate / Vintage Conditions: As the Devon Valley lies less than 20km from the False Bay coast it is greatly affected by the cool southern sea breezes, which prevail in the summer months. Winter brings on the moisture-laden northwestern winds, which result in most of the Valley's 750mm of annual rainfall

about the harvest: **Date of Harvest:** Mid-March to early April

Type of Harvest: Harvested by hand

Method: Grapes were harvested from a single vineyard at 25° Balling.

in the cellar : **Method:** Fermentation took place with pump-overs at regular intervals. Fermented dry before being pressed. Only the free-run juice was used.

Temperature: 25 - 28° Celsius

Length: 10 - 25 Days on skins

Malolactic: Malolactic fermentation was allowed before maturation in new and second fill barrels for 12 months.

