

Eaglevei Shiraz 2007

A full bodied red wine with spearmint & musk flavours. On the palate an interesting combination of creamy vanilla with a peppery aftertaste.

Serve with ostrich steak or springbok carpaccio.

variety : Shiraz | 100% Shiraz

winery : Eaglevei Wines - CLOSED

winemaker : Maria le Roux

wine of origin : Stellenbosch

analysis : alc : 14.5 % vol rs : 1.8 g/l pH : 3.84 ta : 5.4 g/l

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

pack : Bottle **size :** 0 **closure :** Screwcap

2009 Michelangelo International Wine Awards - Silver medal

ageing : Enjoy now or within 5 years from harvest .

in the vineyard : North-eastern slopes on gravelly soil. 5 year old vineyards received supplementary drip irrigation and produced 5 tons/ha.

about the harvest: Grapes were harvested at night into small picking crates.

in the cellar : Each berry was hand sorted. At Eaglevei we make use of gravity to gently transfer our grapes to the open fermenters. Making use of a pump to transfer the grapes can unnecessarily extract harsh tannins. The grapes fermented slowly over a period of 15 days. We make use of punching down the cap, to extract flavour. After malolactic fermentation in stainless steel tanks, the wine was aged in 20 new, 1st & 2nd fill French oak & 10% American oak barrels for 20 months. The wine was racked twice during the 20 months.

