

## Excelsior San Louis Shiraz 2007

This wine has an explosive nose of chocolate, espresso, fruitcake, and sweet oak spice. The palate is rich and very soft, with ripe flavours of black cherries and a long rich aftertaste. Calling Card: Rich, ripe and complex.

Pair this wine with grilled meats.

**variety :** Shiraz | 100% Shiraz

**winery :** Excelsior Wine Estate

**winemaker :** Johan Stemmet

**wine of origin :**

**analysis :** alc : 14.29 % vol   rs : 3.6 g/l   pH : 3.46   ta : 5.6 g/l   so2 : 47 mg/l   fso2 : 9 mg/l

**type :** Red   **style :** Dry   **body :** Full   **taste :** Fruity   **wooded**

**pack :** Bottle   **closure :** Cork

**ageing :** It is suitable for cellaring for up to 5 years. It is recommended that the wine be decanted prior to serving.

### **in the vineyard : The Story**

In 1979 San Louis fell ill, stopped eating and grew tremendously weak. His grave was dug, but as he was being let to it, the decision was made to try and treat him for a little longer. Seven months later he had recovered completely. On 7 February 1981 San Louis won the 1600m Guineas horse race, one of South Africa's most prestigious races.

This vineyard is situated on deep, calcareous soils that allow deep root penetration. This enables the vineyard to withstand heat and drought.

**about the harvest:** The Shiraz grapes were harvested on 20 March at 26° Balling.

**in the cellar :** The wine was fermented for 7 days on the skins with twice daily pump overs. The wine was aged in 30% new American oak barrels for 22 months.

