

Val de Vie Shiraz 2007

The complexity of the Val de vie Shiraz is reflected in the intensity of its colour. Violet flower, nuances of sweet caramel and white chocolate aromas define the diversity of a truly exceptional cultivar. These are complimented by dark fruit aromas.

This lush,ripe Shiraz deserve to be served with rich beef casseroles, well hung game and is also a wonderful match for good, rare steak. A good match for tua Bordelaise indicates the wine's versatility.

variety : Shiraz | 100% Shiraz

winery : Val de Vie Estate

winemaker : _

wine of origin : Western Cape

analysis : alc : 14.5 % vol rs : 3.4 g/l pH : 3.41 ta : 5.8 g/l va : 0.60 g/l

type : Red **style** : Dry

pack : Bottle **closure** : Cork

ageing : Ageing potential: 8-10 years

in the vineyard : The vineyard is located in the deep, rich soils of Olyfenboom, Wellington. The vineyard was planted in 1996 and kept bush vine. The grapes were harvested optimally ripe in mid-February 2007 which was an exceptional year for shiraz in the area. We believe in optimal ripeness.

about the harvest: The grapes were picked optimally ripe in the early morning and chilled in the cooling room. All the batches were hand sorted after 12 hours after which it was crushed and destemmed into an open fermentor. The cruched grapes had 48 hours pre-alcoholic fermentation maceration after which it was inoculated with yeast. The cap was pumped over every 3 hours for half an hour after the onset of fermentation.

in the cellar : The wine was kept on the skins for another week after the completion of alcoholic fermentation after which it was pressed, settled for a day and taken to new 228 Litre French oak barrels. the wine underwent malolactic fermentation in the barrels and was kept on the lees until September thereafter after which it was racked and taken back to the barrels for maturation. The wine spent 16 months in barrels before it was stabilized and bottled.

