

Savanha Special Reserve Shiraz 2008

Dark red in colour with a youthful ruby rim, the wine shows luscious aromas of mulberry and vanilla, with white pepper undertones. the palate is a smooth profusion of ripe mulberries and dark chocolate with oak-derived flavours and roasted black pepper. Silky-smooth tannins produce a long and elegant finish.

Serve with Cajun barbecued short ribs and a rocket leaf salad.

variety : Shiraz | 100 % Shiraz

winery : Savanha

winemaker : Johan Jordaan

wine of origin : Western Cape

analysis : alc : 14.5 % vol rs : 2.9 g/l pH : 3.62 ta : 5.3 g/l

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

pack : Bottle **closure :** Cork

in the vineyard : Trellised, 9 year-old vines planted on east-facing slopes yielded the grapes for this wine. The vineyards received supplementary drip irrigation and produced 7 tons per hectare.

about the harvest: Grapes were hand-harvested from selected vineyard blocks and meticulously sorted. After cold soaking for 2 days at 13-14°C, the grapes fermented in stainless steel tanks at 22-26°C. Wines from specific tanks were then selected to undergo malolactic fermentation in oak barrels. the wine matured in French and American oak, with only the finest wine selected for blending and bottling.

