

## Savanha Winemakers Selection Shiraz 2008

The wine shows inviting aromas of sweet plum, white pepper and subtle oak-derived notes. A fruit-driven palate hosts well-structured tannin, with hints of sweet and smoky American oak-derived flavours.

Serve with smoked carpaccio, and grilled baby potatoes in a spicy butter sauce.

**variety** : Shiraz | 90% Shiraz 7% Mourvedre 3% Viognier

**winery** : Savanha

**winemaker** : Jacques Erasmus

**wine of origin** : Western Cape.

**analysis** : **alc** : 14.4 % vol **rs** : 4 g/l **pH** : 3.6 **ta** : 5.7 g/l

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

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

**in the vineyard** : Ten year-old vines planted northwest to southeast yielded the grapes for this wine. the vineyards recieved supplementary drip irrigation and produced 9 tons per hectare.

**about the harvest**: Grapes were harvested at 25° Balling, gently crushed, de-stemmed and cooled for fermentation. After 2 days of cold soaking the juice fermented until dry in stainless steel tanks at 24°C. Three pump-overs were conducted daily, and 80% of the wines matured in French- and american oak barrels for 6-8 months. The wine is a blend of 90% Shiraz, 7% Mourvedré and 3 % Viognier

