

Windmeul Shiraz 2008

This Shiraz has an abundance of ripe, dark berry flavours with white pepper and clove on the nose and aftertaste. The wood contributes to the complexity and gives a good finish to the aftertaste.

variety : Shiraz | 100% Shiraz

winery : Windmeul Cellar

winemaker : Francois van Niekerk

wine of origin : Paarl

analysis : alc : 14 % vol rs : 2.8 g/l pH : 3.4

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

pack : Bottle **closure** : Cork

in the vineyard : A combination of 3 blocks was used as the building blocks for this wine. The dry land vineyards deliver small berries which contributes to the concentration of the colour and flavours of the wine.

about the harvest: The Grape were harvested in the early morning hours at 25° B and are fermented in open fermentation tanks. After fermentation the wine is immediately taken to 2nd and 3rd fill barrels (70% French and 30% American) where it undergoes malolactic fermentation and is matured for further 12 months.

