

## KWV Heritage Abraham Perold Shiraz 2006

This deep, rich garnet red wine has a variety of rich blackberry, strawberry and spice flavours. On the nose, these berry flavours are enhanced by subtle nuances of dark chocolate, vanilla, butterscotch and white pepper, mint and dhanian notes. The concentrated flavours carry through on the palate to deliver an exceptionally well balanced wine with a silky, lingering aftertaste.

Pour into a decanter an hour before serving this impressive wine with flavourful venison fillet dishes or grilled duck with a creamy wild mushroom sauce.

**variety :** Shiraz | 100% Shiraz

**winery :** KWV Classic Collection

**winemaker :** The Winemaking Team

**wine of origin :**

**analysis :** alc : 14.56 % vol    rs : 2.93 g/l    pH : 3.46    ta : 6.04 g/l

**type :** Red    **body :** Full    **wooded**

**pack :** Bottle    **size :** 0    **closure :** Cork

Top Ten Best Syrah du Monde® 2011 - Silver Medal

**ageing :** Cellaring Potential: Cellar for up to 5 - 6 years from vintage.

**in the vineyard :** Grapes were harvested from the Op die Berg vineyard, high up in the mountains above Paarl. The vineyard is situated on a slightly north-east facing slope, and the elevation of approximately 550 metres above sea level ensures a long, slow ripening period. The old vines are trellised on the Perold trellising system. The combination of climatic conditions and the deep, complex granite soils of the surrounding fynbos vegetation produces grapes of exceptional quality, with a deep rich colour and their own unique personality.

**about the harvest:** The grapes were harvested optimally ripe and were hand picked to ensure only the very best were selected in March 2006

**in the cellar :** The grapes were then hand sorted to ensure that only the very best fruit was used. The wine fermented naturally and alcoholic fermentation lasted approximately 6 days. During this time the wine was pumped over every 3 hours. After fermentation, maceration was allowed to take place for a few days, before the wine was racked off the skins, settled and transferred into barrels. Malolactic fermentation lasted 3 weeks in barrel. The wine was kept on the healthy lees during the course of autumn and winter and was racked twice during its 24 - 26 months in barrels. Each barrel was individually tasted and those that were selected have the honour of being included in this Shiraz, named after and honouring the contributions of Abraham Perold.

