

## Pax Verbatim Blazing Hill Shiraz 2007

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Of bright crimson and ruby colour, this wine offers subtle and perfumed aromas of cherry and lavender. On the palate, an exquisitely balanced, soft and silky texture belies a wine with deceiving yet tremendous depth. Structured, yet deliciously smooth, the senses are treated to flavours reminiscent of black berries, loganberries, and wild plum.

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**variety** : Shiraz | 100% Shiraz

**winery** : Richard Hilton Vineyards

**winemaker** : \_

**wine of origin** : Coastal

**analysis** : **alc** : 14.55 % vol   **rs** : 2.1 g/l   **pH** : 3.83   **ta** : 5.6 g/l   **va** : 0.61 g/l   **so2** : 88 mg/l   **fso2** : 45 mg/l

**type** : Red   **style** : Dry

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

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**in the vineyard** : **PLANTING**: Trelissed and irrigated, 2,800 vines per hectare  
**SOIL**: Hutton & sand on granite

**in the cellar** : Hand picked at 24.6° B, 8 tons of Syrah grapes were hand sorted before being crushed, destemmed and gently pumped into a closed stainless steel vat. Left to cold macerate for 24 hours, the 'must' was then inoculated with a Rhone yeast and fermented on the skins at up to 30° C. The ferment was pumped over 3 times a day and the cap was punched down with a stainless steel plunger. After fermentation, the vat was closed off for 3 weeks before being pressed and placed into barrel for ageing. Racking took place twice, and the wine was lightly filtered before bottling.