

Nick & Forti Shiraz 2005

A bright purple colour precedes a mlang of floral and red berry flavours with whiffs of lavender and garden herbs. The oak is elegant leading the wine to a smooth finish.

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variety : Shiraz | 100% Shiraz

winery : Saronsberg Cellar

winemaker : Dewaldt Heyns

wine of origin : Breede River

analysis : alc : 14.5 % vol rs : 3.2 g/l pH : 3.52 ta : 5.7 g/l va : 0.69 g/l so2 : 81 mg/l fso2 : 43 mg/l

type : Red **wooded**

pack : Bottle **closure :** Cork

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ageing : This wine should reach its peak by 2008 and can be enjoyed with a variety of dishes or on its own.

in the vineyard :

Cultivar: Shiraz

Clones: SH1, SH9, SH99, SH22

Rootstock: R99 and Mgt 101-14

Age: Average 8 years

Soil: Structured red soils with coarse gravel and weathered shale soils

about the harvest:

Harvest: 9 February to 21 February 2005

Yield: 5 ton/ha (32 hl/ha)

Balling: 25°B

pH: 3,55– 3,70

Total acid: 6,30– 7.10

