

Windfall Shiraz 2008

Nothing is more suitable in front of a fire place or around a camp fire than this Shiraz - along with olives, biltong, dried sausages and good cheese. Only the very best cork is used for a stopper. Be assured of a pure, unsullied, true Shiraz with excellent maturing potential owing to the high quality in the corks used.

Nose: Floral, Wood oak spices, White pepper

Palate: Elegant, Medium bodied, Fruit driven, Juicy Plum, Cigar box leather

Serve with: Cheese, Poultry, Red meat Vegetarian dishes

variety : Shiraz | 100% Shiraz

winery : Windfall Wine Estate

winemaker : Kobus van der Merwe

wine of origin : Robertson

analysis : alc : 13.96 % vol rs : 3.4 g/l pH : 3.69 ta : 5.8 g/l

type : Red **wooded**

pack : Bottle **closure** : Cork

Shiraz 2007 Top 5 Shiraz Challenge 2009

in the vineyard : The Shiraz vineyards were planted on the hottest section of the farm in order to produce full-ripe grapes. The karoo red soil lime formation is an important element, contributing to the flavours and savour of the Shiraz wine.

about the harvest: Only full-ripe clusters are harvested for wine production, after unripe clusters were removed a month before harvesting.

in the cellar : Flavour and colour extractions last for 14 days and the fermenting red new wine is then tapped into casks in order to come into contact with oak as soon as possible.

Maturing takes 18 months in a cooled cask chamber. A variety of American and French oak of various ages is used to develop a diversity of flavour components. Windfall Shiraz is produced as fruity medium full-style to be enjoyed as a delightful, elegant wine.

