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Elgin Vintners Shiraz 2008

Vibrant, dark garnet in colour. On the nose the rich and decadent entry of toasty spice and dark plummy fruit entices you to taste and explore the wine further. The palate yields full, broad, dark fruits backed by hints of dark chocolate and spice. The overall balance between fruit sweetness, spice, well rounded tannins combined with good barrel use make this wine truly memorable.



variety : Shiraz | 100% Shiraz
winery : Elgin Vintners
winemaker : _
wine of origin : Elgin
analysis : **alc :** 15.02 % vol **rs :** 2.5 g/l **pH :** 3.62 **ta :** 5.2 g/l
type : Red
pack : Bottle **closure :** Screwcap

Top 100 SA Wines
2011 Michelangelo – Gold Medal
Selected by South African Airways for Premium Class
2011 International Wine Challenge – Silver Medal
2011 Decanter – Bronze Medal
2011 Old Mutual Wine Show – Bronze Medal

in the vineyard : Within the Elgin Valley Biosphere six growers have jointly formed Elgin Vintners. This allows the members to access outstanding quality grapes from a variety of sites within their ranks.

This is our Fourth Edition of Shiraz.

Harvest date: 2nd April 2008
61% - Clone SH5A, 39% - Clone SH9C.
Rootstock: 101-14 Mgt.
Soil type: Tukulu and Pinedene gravelly loam.

about the harvest: The grapes harvested on the 2nd April 2008, at 25° Balling.

in the cellar : The grapes were crushed and destalked into stainless steel red fermenter and allowed two days cold soak on the skins before being inoculated with Syrah ENOferm yeast. A ten day fermentation at an average temperature of 24C to retain fruit concentration and flavour. The skins were punched down for the first two days of fermentation 4 times a day and then followed with 4 pump-overs per day. The wine was pressed and inoculated with malolactic culture. After malolactic fermentation it was racked into barrel and remained there for 14 months. The wood component was 95% French Oak and 5% American oak, of which 25% was new. Prior to bottling we blended in 4 barrels of EV Shiraz 2007 for better consistency between the vintages. Bottling took place on 16th February 2010.