

Crows Nest - Torres Claude 2007

Blending these wines produces a consistent Marcel de Reuck style with the silky, fruit-driven mid-palate, well balanced with a style of its own. 100% French oak barriques.

variety : Shiraz | 40% Cabernet Sauvignon, 24% Syrah, 24% Merlot, 14% Grenache

winery : Crows Nest

winemaker : Marcel De Reuck

wine of origin : Coastal

analysis : alc : 15.41 % vol rs : 2.5 g/l pH : 3.74 ta : 5.9 g/l so2 : 4 mg/l

type : Red **style :** Dry **body :** Full **wooded**

pack : Bottle **closure :** Cork

about the harvest: Grapes are hand picked in small crates, hand sorted in the cellar.

in the cellar :

- Destalked, crushed and cold soaked for 3 days.
- Fermentation is started and skin contact for 26 days commences (the norm is 7 - 9 days),
- The wine is heated on the skins after fermentation
- The wine is 100% French barrel matured - 20% new for 12 months
- The wine are very lightly filtered and not cold stabilized for maximum quality (kept as natural as possible)
- Low sulphur content, within that of organic wine specifications
- A new addition to de Reuck wines the farm name brand Crows Nest
- Torres Claude Marcel's memory to his father, carrying on his fathers name to great pride and joy.
- Blended to perfection from the three red wines
- Packed in upright twelve bottle cases with a very out of the ordinary label

