

Meerendal Shiraz Bin 159 2005

Opaque with black/purple rim. Nose lifts off with freshly cracked black pepper followed by black berries, ripe morello cherry with hints of dark chocolate and spice. Rich and deep in the mouth with ever developing flavours of what the nose promised along with damson and some savoury notes. Beautifully balanced and fine texture. Fine, ripe tannins that are already very ameanable and allow for early drinking, but enough there to ensure great aging ability. Herb and spicy aromatics in long, everlasting finish.

Delicious with roast lamb, juicy steaks and cheese.

variety : Shiraz | 100% Shiraz

winery : Meerendal

winemaker : _

wine of origin :

analysis : alc : 15.1 % vol rs : 3.1 g/l pH : 3.7 ta : 6.3 g/l

type : Red **wooded**

pack : Bottle **closure :** Cork

ageing : Knowing the Meerendal history of a few decades back, this wine will probably peak in 8 to 12 years and develop slowly for years after that.