

Meerendal Shiraz 2005

Violets and black currents on the nose. The palate shows additional flavours of black pepper with a hint of smokiness. Full bodied with soft round tannins.

Most enjoyable with spicy pates, roast beef or lamb and rich cheeses.

variety : Shiraz | 100% Shiraz

winery : Meerendal

winemaker : Liza Goodwin

wine of origin :

analysis : alc : 14.8 % vol rs : 3.4 g/l pH : 3.64 ta : 6.3 g/l

type : Red **wooded**

pack : Bottle **closure :** Cork

ageing : Excellent ageing potential.

in the vineyard : CLIMATE: Mediterranean climate with warm, dry, summers with a unique pattern of cool winds. Winters are cold and wet with an annual rainfall on the estate of a mere 550mm. SOIL: Oakleaf

about the harvest: Grapes were handpicked at 23 °Balling from a yield of 5 Ton/Ha.

in the cellar : Fermented in open cement tanks. Punch down 4 times daily Matured for 12 months in small French oak barrels (25% new).

