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Douglas Green Shiraz 2009

Deep ruby with a brighter crimson edge. Great ripe berry intensity layered with spicy clove, vanilla and black pepper, smooth and juicy entry with assertive red and black berry fruit flavours that are in perfect harmony with the well defined yet restrained ripe tannins and well integrated wood.

Grilled fillet, rump or sirloin, roasted red meat with rich gravy, oxtail, lamb shanks and matured full flavoured cheese.



variety : Shiraz | 100% Shiraz
winery : Douglas Green Wines
winemaker : Jaco Potgieter
wine of origin : Western Cape - Wellington
analysis : **alc :** 13.87 % vol **rs :** 10.8 g/l **pH :** 3.43 **ta :** 5.20 g/l
type : Red **style :** Dry **body :** Medium **taste :** Fruity **wooded**
pack : Bottle **closure :** Cork

ageing : An easy drinking Shiraz with soft silky tannins allowing immediate accessibility yet potential to develop further complexity for up to 5 years.

in the vineyard : Our viticulturalist selects particular vineyard sites across the Western Cape for terroir specificity and upfront fruit typical of the Douglas Green signature style.

about the harvest: The Shiraz for this wine was harvested at an average of 24º B.

in the cellar : Under the watchful eye and explicit instructions of our oenologist, the grapes were fermented on the skins for seven days at 28º C until dry. After pressing, the young wine was treated with American oak staves and malolactic fermentation was completed. The wine was left on the staves for a further 3 months for integration. Final blending and bottling took place at our cellars in Wellington.