

## Allee Bleue Shiraz 2008

Deep ruby red colour. Freshly ground cinnamon and white pepper greets you on this typical Shiraz. This is followed by hints of violets and lavender. Luscious blueberries and chocolate flavours entice you on the elegant and savoury palette.

Ostrich kebabs basted with red currant jelly and freshly ground pink peppercorns and finished with a Shiraz reduction. Medallions of Springbok rubbed with cumin and flash roasted - served with spiced beetroot.

**variety** : Shiraz | 100% Shiraz

**winery** : Allee Bleue Estate

**winemaker** : Gerda Willers

**wine of origin** : Hermon

**analysis** : alc : 14.47 % vol    rs : 2.7 g/l    pH : 3.67    ta : 5.6 g/l

**type** : Red    **style** : Dry    **taste** : Fruity    **wooded**

**pack** : Bottle    **closure** : Cork

**ageing** : A well balanced and complex wine that will age for at least 7 to 8 years.

**in the cellar** : Fermented in tank with temperatures peaking at 28°C with post fermentation maceration for 2 weeks.

