

## Africa Five Shiraz 2008

This layered Shiraz exhibits the classical spice of white and black pepper, softened by a touch of vanilla and a delicate floral and fruit aroma.

**variety :** Shiraz | 100% Shiraz

**winery :**

**winemaker :** Reino Kruger

**wine of origin :** Coastal

**analysis :** alc : 14.0 % vol    rs : 0.5 g/l    pH : 3.56    ta : 5.80 g/l    va : 0.64 g/l    so2 :  
under 100 mg/l    fso2 : 35 mg/l

**type :** Red    **style :** Dry    **wooded**

**pack :** Bottle    **closure :** Screwcap

**in the vineyard :** **Soil:** Scali, Alluvial, Hutton, Kroonstad and Clovelly.

**Growing Climate/Vintage Conditions:** Cool ocean breeze. Nestled in the Helderberg basin, surrounded by the Hottentots Holland mountains overlooking False Bay.

**about the harvest:** **Date of harvest:** Mid-March

**Type of harvest:** Hand harvested in the cool morning.

**in the cellar :** **Method:** Cold maceration for 3 days followed by juice extraction. Pump over and punch down 3 times daily.

**Temperature:** 16° - 28° C

**Length:** 10 - 25 days on skins.

**Malolactic:** In stainless steel tank with wood staves.

