

## Golden Vine 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 :** \_

**wine of origin :**

**analysis :** alc : 14 % vol rs : 0.5 g/l pH : 3.56 ta : 5.8 g/l va : 0.64 g/l so2 : 100 mg/l fso2 : 35 mg/l

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

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

**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 harvest in the cool morning

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

**Temperature:** 16 - 28° Celsius

**Length:** 10 - 25 Days on skins

**Malolactic:** In Stainless Steel tank with wood staves.

