

## Compadre Venancio Shiraz 2009

This Shiraz is mouth-filling, but smooth and has a dark purple colour. Cherry tobacco, meaty and earthy aromas with hints of mint and fudge.

Delicious with beef roasts, oxtail and creamy pasta dishes.

**variety :** Shiraz | 100% Shiraz

**winery :**

**winemaker :** \_

**wine of origin :**

**analysis :** alc : 14.5 % vol rs : 0-5 g/l pH : 3.72 ta : 5.68 g/l va : 0.65 g/l so2 :  
108 mg/l fso2 : 46 mg/l

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

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

**in the vineyard :** **Soil:** Deep, red decomposed Granite soil.

**Growing Climate / Vintage Conditions:** Cool ocean breeze, aspect for morning sun.

**about the harvest:** **Date of Harvest:** Mid-March to early April

**Type of Harvest:** Harvested by hand

**in the cellar :** **Method:** Grapes were harvested from a single vineyard at 25° Balling. Fermentation took place with pump-overs at regular intervals. Fermented dry before being pressed. Only the free-run juice was used.

Temperature: 25-28° Celsius

Length: 10-25 Days on skins

Malolactic: Malolactic fermentation was allowed before maturation in new and second fill barrels for 12 months

