

First Sighting Shiraz 2008

variety : Shiraz | 99% Shiraz, 1% Viognier

winery : Strandveld Vineyards

winemaker : Conrad Vlok

wine of origin : Elim

analysis : alc : 13.5 % vol rs : 2.9 g/l pH : 3.4 ta : 5.6 g/l

type : Red **style :** Dry **body :** Medium **taste :** Herbaceous **wooded**

pack : Bottle **closure :** Screwcap

2008: Fourstars: Platter's Wine Guide 2011

2007: Top South African Shiraz SA Terroir Wine Awards

2007: Four stars: Platters Wine Guide 2010

2007: Bronze Medal: Old Mutual Trophy

2006: Silver Medal: Michelangelo Awards

2006: Selected for South African Airways Business Class

2006: Seal of Approval: Swiss Airlines Wine Awards

2006: Bronze Medal: Old Mutual Trophy

ageing : 3-5 years

in the vineyard : Clones SH21, SH22, SH99B, SH5C, SH9

about the harvest:

A normal winter with good rain and enough cold temperatures gave our vineyards a well

deserved rest. During spring we reduced the impact of the wind on our vineyard leaf canopies by better spacing and management of our trellis wires. The wind gave us a break during flower season, which resulted in a record crop of 6.2t/ha

February was cool and dry, with an average temperature of 20.5°C. Precipitation during

March totaled 22mm and the temperature came down to 19.2°C. This resulted in extended hanging time for the grapes. The harvest took place during 20 – 30 March.

All

the grapes were hand picked at full phenolic ripeness of 24°B

in the cellar :

After destalking and minimal crushing of berries they were left to cold soak for 48 hours. Fermentation with selected Rhoné yeast strains. Temperature controlled at 24-28°C. Pump-overs effected thrice daily. Barrel matured for 12 months in 300 litre French oak barrels.