

Bushmanspad Estate Shiraz 2006

A vibrant and expressive Shiraz made in a new-world style, but with the elegance and finesse of the old-world. Fruit-driven and medium-bodied with excellent complexities on the palate. Spicy and peppery palate with flavours of ripe berries, vanilla and caramel.

Successfully and pleasantly partners a wide range of dishes.

variety : Shiraz | 100% Shiraz

winery : Bushmanspad Estate

winemaker : -

wine of origin : Robertson Valley

analysis : alc : 14.6 % vol rs : 3.3 g/l pH : 3.6 ta : 5.6 g/l

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

pack : Bottle **closure :** Cork

Veritas Award - Bronze Medal

ageing : Maturation Potential: 7 - 9 years

in the cellar : Only healthy optimum ripened grapes are used, harvested early morning, to ensure the flavours are intact. The juice and skins are then pumped into a cooled stainless steel tank, to ensure all flavours of the grape are kept as well as the natural structure is intact. The grapes then undergo fermentation with specially selected yeast for 4 weeks at 20°C with regular pump-overs. The grapes are then gently pressed and transferred into new, second- and third fill French oak barrels. The wines were racked 4 times before bottling.

Second fermentation in barrels of New French Oak and American Oak for 15 months.

Wood Ageing: 15 Months in new-, 2nd- and 3rd fill French and American oak barrels.

