

## Bay View Shiraz 1999

Whiffs of cracked black pepper and clove on the nose follow through on the palate, embracing a ripe core of plums and mulberries, backed by good acid and soft, supple tannins. American oak adds a touch of vanilla for a smooth and satisfying finish.

**variety :** Shiraz | Shiraz

**winery :** Bay View

**winemaker :** Ben Radford

**wine of origin :** Western Cape

**analysis :** alc : 12.9 % vol   rs : 2.54 g/l   pH : 3.5   ta : 6.8 g/l

**type :** Red



**about the harvest:** A second winter of unusually warm, dry conditions brought vines on early. A cool snap at flowering led to vastly lower yields in early-ripening varieties while yielding excellent quality. The grapes for this Shiraz were selected from vines perched on the south-western slopes of the Stellenbosch mountains, and were harvested at 24.5° Brix.

**in the cellar :** The grapes were destemmed and crushed into closed stainless steel tanks and underwent cold maceration for three days. Fermentation on skins was complete after 10 days. The wine was then pressed and inoculated for malolactic fermentation. A portion of the blend was matured in 2nd and 3rd fill French and American oak barrels for 11 months, while the remaining portion was matured in stainless steel tanks.