

BAYEDE! HM King Goodwill Shiraz 2006

The smokiness on the nose blends with vanilla flavours that come from maturing in small oak and soft on palate with enough tannin to bring it in good balance.

It is recommended to serve at 16 - 18°C, with peppered beef or ostrich steaks, oxtail and bobotie.

variety : Shiraz | 100% Shiraz

winery : Bayede!

winemaker : _

wine of origin :

analysis : alc : 14.65 % vol rs : 2.8 g/l pH : 3.58 ta : 5.3 g/l

type : Red **style :** Dry **body :** Full **wooded**

pack : Bottle **closure :** Cork

in the vineyard : The Bayede! Shiraz grapes are grown in the Stellenbosch region, ensuring that the grapes can reach optimal levels of ripeness when harvested. The climate are Mediterranean, the summers are hot and dry with cold, wet winters.

about the harvest: Good quality grapes are harvested at a full ripe stage (24°B).

in the cellar : The crushed grapes are inoculated with pure yeast and fermented dry at 26 - 28°C. Alcoholic fermentation is completed in about 7 - 8 days. The malolactic fermentation, aged for 12 months in French and American oak barrels.

