

Anatu Shiraz 2008

Seductive nose of red plums and prunes combined with hints of spice and vanilla fudge. The palate is rich, complex yet elegant - perfectly balanced. A wonderfully complex wine expressing the potential of warm climate Shiraz

Slow cooked lamb, Beef bourguignon and barbequed ribs.

variety : Shiraz | 100% Shiraz

winery :

winemaker : Micu Narunsky and Anina Guelpa

wine of origin : Paarl, Coastal

analysis : alc : 15.5 % vol rs : 3.1 g/l pH : 3.91 ta : 5.5 g/l

type : Red **style :** Dry

pack : Bottle **closure :** Cork

ageing : Now until 2020. Best served between 14-16 °C

in the vineyard : The vines were planted in 1996 with two Shiraz clones (SH1 and SH21) grafted onto Richter 99 rootstock. Vines face westerly with a South-West to North-East Perold trellis system allowing maximum cooling from the prevailing summer winds.

about the harvest: The grapes were hand harvested at optimal ripeness.

in the cellar : At the cellar, the grapes were cooled to 7° C, destemmed, hand sorted and then crushed into opened barrels and micro fermenters. During alcoholic fermentation daily punch downs were done by hand. Fermentation completed after 10 days and the skins were gently pressed. The free run and press juice were combined and the wine returned to barrels for malolactic fermentation. The wine was barrel matured for 20 months in 1/3 new oak (2/3 French and 1/3 American oak). After bottling, the wine was matured in bottle for another 12 months.

