

Nick & Forti Shiraz 2006

The Nick & Forti Shiraz has a deep, dark colour with soft ripe plum, red berry and floral flavours. The oak is well balanced with elegant and accessible tannins complemented by a touch of spice and full body.

variety : Shiraz | 100% Shiraz

winery : Saronsberg Cellar

winemaker : Dewaldt Heyns

wine of origin : Breede River

analysis : alc : 14.92 % vol rs : 3.8 g/l pH : 3.51 ta : 5.4 g/l va : 0.54 g/l so2 : 48 mg/l fso2 : 8 mg/l

type : Red **style :** Dry **wooded**

pack : Bottle **closure :** Cork

Top SA Wines 2011

ageing : Age: Average 10 years

in the vineyard : Cultivar: Shiraz

Clones: SH1, SH9, SH99, SH22, SH21, SH35

Rootstock: R99 and Mgt 101-14

Age: Average 8 years

Soil: Structured red soils with coarse gravel and weathered shale soils

about the harvest: The grapes were hand-picked in the early morning and force cooled to 4 °C. It was then bunch sorted, destemmed and berry sorted on vibration tables by 25 highly trained staff. The berries were gently crushed into a satellite tank and deposited in open and closed fermenters. The must was dejuiced by 8 to 12% depending on the vineyard. It was given a cold soak of 3 to 5 days at 9 °C protected by a CO2 blanket. The juice was pumped over once daily during this period.

Harvest: 20 February to 15 March 2006

Yield: 4,5 ton/ha (30 hl/ha)

Balling: 24,8 °B

pH: 3,45 - 3,65

Total acid: 6,25 - 7.00

in the cellar : After malolactic fermentation, the wines were given a low sulphur dose and left on the gross lees for 10 months. The wine was then racked, blended and returned to barrels. After a total of 18 months in barrels, the wine was filtered through a coarse sheet filter. Bottling was done with a fine sheet filtration. The wine was bottle matured for 12 months prior to release.

Alcohol: 14,50 vol %

Total acid: 5,5 g/l

pH: 3,58

Residual sugar: 3,20 g/l

Volatile acidity: 0,56 g/l

Free sulphur: 15 mg/l

Total sulphur: 81 mg/l

