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Flagstone Dark Horse Shiraz 2007

The wine has a dark, rich plummy colour going over to a lively ruby red rim. This is a stunning Shiraz, complimented by the 80% American Oak that was used.

The nose is a complex combination of white pepper, cigar box, mint and a concentration of dark fruit supported by subtle spicy undertones.

The complexity on the nose flows over to the palate. The wine is big and round on entry with smooth and silky tannins that show well even though the wine is still young. Nice fruit on the back pallet combined with a well-balanced acidity is responsible for a lingering finish and rounds off a perfectly balanced wine.

Kudu fillet with couscous and a red wine reduction.



variety : Shiraz | 100% Shiraz
winery : Flagstone Wines
winemaker : Bruce Jack
wine of origin : Coastal
analysis : **alc :** 14.74 % vol **rs :** 2.2 g/l **pH :** 3.57 **ta :** 6.2 g/l
type : Red
pack : Bottle **closure :** Screwcap

about the harvest: Grapes were hand picked from mid February until mid March at between 25.2 – 26.1ºB.

in the cellar : Grapes were stored in our cold room overnight and crushed after which all small parts of stems were removed by hand on a sorting table. In some lots, 50 % were left as whole berries. Lots were split & fermented with different yeast strains (Maurivin B & BDX). Cold maceration on the skins for 2 weeks at 6 – 10ºC, with one cold soak punch down per day. Fermentation takes place in the open top fermenters with punch downs every 4 hours, 24 hours of the day, at 25 – 30ºC. Pressing & barrelling down is done without the use of pumps – only gravity flow.

Wine was matured for 13 - 14 months in 2/3 new American Oak barrels and the rest older French- & American Oak. Barrels get stirred once a month to increase lees contact, before the first racking. Each individual barrel gets tasted a minimum of three times during the maturation period in order to select the premium ones for Dark Horse.

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