

## Brunia Shiraz 2009

Welcoming spicy entry. Prominent white pepper and red berry flavour. Layers of secondary flavours with caramel and sweet spices, evolves into a multidimensional wine. Well balanced, driven by red berry fruit. Spice and pepper flavours apparent. Firm and textured finish, with a lingering and lasting effect.

**variety :** Shiraz | 100% Shiraz

**winery :** Brunia Wines

**winemaker :** Kobie Viljoen

**wine of origin :**

**analysis :** alc : 14.33 % vol   rs : 2.51 g/l   pH : 3.64   ta : 5.29 g/l

**type :** Red

**pack :** Bottle   **size :** 0   **closure :** Screwcap

**about the harvest:** Grapes were handpicked in small table grape baskets at optimum ripeness.

**in the cellar :** Thorough berry sorting just after destalking was done before the berries were gently crushed into a stainless Steele fermentation tank. Cold soaking/maturation at 8 degrees Celsius commenced and fermentation was introduced on day four. Regular punch downs and gentle pump over took on a daily routine dependant on the extraction rate until the wine was fermented dry on the skins at a temperature of 23 - 25 degrees Celsius. Wine was then transferred to new French and American oak to undergo malolactic fermentation in barrel. Lees contact was allowed until three month after the completion of malolactic; wine was racked and was returned to the same original barrels for another nine months of maturation. Wine was carefully fined before bottling and kept in bottle for 6 months.

