

Savanha Special Reserve Shiraz 2009

Wonderful concentrations of plum, violets, black pepper spice and smooth vanilla. The palate is rich and creamy with caramel undertones and hints of vanilla.

Roast venison with sweet potatoes and cherry sauce, roast turkey and all the trimmings, rump steak with rocket and red pepper salad.

variety : Shiraz | 100% Shiraz

winery : Savanha

winemaker : Johan Jordaan

wine of origin : Western Cape

analysis : alc : 14.5 % vol rs : 3.0 g/l pH : 3.62 ta : 5.7 g/l

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

pack : Bottle **closure :** Cork

Concours Mondial 2011 - Gold Medal

in the vineyard : Climate

Temperature: Winter 8 - 19°C; Summer 13 - 29°C

Annual Rainfall: 780mm

Proximity to Ocean: 15km

Soil

Vilafontes, Estcourt and Kroonstad

Viticulture

Trellised, 9 year-old vines planted on east-facing slopes yielded the grapes for this wine. The vineyards received supplementary drip irrigation and produced 7 tons per hectare.

about the harvest: Grapes were hand-harvested from selected vineyard blocks and meticulously sorted.

in the cellar : After cold soaking for 2 days at 13 - 14°C, the grapes fermented in stainless steel tanks at 22 - 26°C. Wines from specific tanks were then selected to undergo malolactic fermentation in oak barrels. The wine matured in French and American oak, with only the finest wine selected for blending and bottling.

Winemakers

Cellar Master: Frans Smit

Winemaker: Johan Jordaan

