

Man Vintners Reserve Shiraz 2008

Rich aromas of ripe plum and spices, generous red and dark berry flavours and smooth, silky tannins characterize this wine. The small portion of Viognier co-fermented with the Shiraz, emphasizes the berry fruit and cinnamon spice aromas on the nose. The American oak barrels give a hint of vanilla spice and dark chocolate on the nose and contribute to the smooth silky tannins.

Serve at a cool room temperature.

variety : Shiraz | 97% Shiraz; 3% Viognier

winery : MAN Family Wines

winemaker : Michelle Rhodes

wine of origin : Paarl

analysis : alc : 14.0 % vol rs : 4.6 g/l pH : 3.57 ta : 5.5 g/l

type : Red

pack : Bottle **closure :** Cork

in the vineyard : Spring was cool and wet, with enough wind to keep disease at bay. Temperatures increased towards the 2008 ripening season, with the occasional heat wave. Grapes were healthy and a long growing season produced excellent phenolic ripeness, producing lower alcohol levels than typical. Excellent colour intensity and expressive fruit characters.

about the harvest: Average yield was 8 tons/ha.

in the cellar : Grapes from selected dry-land vineyards in the Agter-Paarl region. The deep, pebbly Malmesbury Shale soils have excellent water retention ability and produce small, flavourful grapes and wines with concentrated fruit flavours and a minerality characteristic of the region. The grapes were hand-harvested at optimum ripeness and given a one day cold maceration. Fermentation took place over 5 days in stainless steel tanks with regular pump-overs. The Shiraz grapes were co-fermented with a small portion of Viognier grapes to lift the aromatics of the wine and soften the tannins. Just before dryness, the wine was pressed and put back into tank for malo-lactic fermentation. 100% of the wine was matured in 225 and 300 litre American oak barrels (50% new) for 12 months.

