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Andreas Shiraz 2009

Pork Belly slow roasted with Soy sauce, smoked Chili and crusted coriander served with a sweet potato mash with Honey Soy Dressing and Bak Choi Tempura.

variety : Shiraz | 100% Shiraz
winery : Andreas Wines
winemaker : Ettienne Malan
wine of origin : Wellington
analysis : **alc :** 14.5 % vol **rs :** 4.3 g/l **pH :** 3.62 **ta :** 6.0 g/l
type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **closure :** Cork



ageing : Upon completion of malo-latic fermentation, the wine was racked off the less and returned to the barrels for a maturation period of 13 to 17 months in French and American medium plus toast barrels. Careful, individual barrel selection was done to arrive at the final blend.

in the vineyard : Farm size 6hct, 4.5 under vine, Soil Type is Sandy and Loam, Annual production around 24 tons, Cellar capacity 21 000Ltr, Average Volume pressed per annum 13500 Litres, No insecticides will be used on Andreas (Groenendal) Biological alternatives will be sourced if necessary.

about the harvest: Grapes were hand picked in the early mornings and then transferred to the cellar. On arrival the grapes were sorted and all damaged or undesired berries were removed. It was then destalked, crushed and then pumped into 2500 and 5000- litre stainless steel tanks. Yeast was added and once fermentation has started, the juice was pumped over the skins 3 – 4 times daily to extract colour, tannins and flavour. Once fermentation was completed, the wine was left on the skins for a further 5 – 8 days. The wine was then racked off the skins to the barrels where malo-latic fermentation was completed.