

## Excelsior San Louis Shiraz 2009

This wine has an explosive nose of chocolate, espresso, fruitcake, and sweet oak spice. The palate is rich and very soft, with ripe flavours of black cherries and a long rich aftertaste.

Calling Card: Rich, ripe and complex.

Pair this wine with grilled meats. It is recommended that the wine be decanted prior to serving.

**variety :** Shiraz | 100% Shiraz

**winery :** Excelsior Wine Estate

**winemaker :** Johan Stemmet

**wine of origin :** Ashton

**analysis :** alc : 14.5 % vol    rs : 3.6 g/l    pH : 3.5    ta : 5.7 g/l    so2 : 36 mg/l    fso2 : 7 mg/l

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

**pack :** Bottle    **closure :** Cork

Veritas Wine Awards 2012 - Bronze medal

**ageing :** It is suitable for cellaring for up to 5 years.

**in the vineyard :** The Story

In 1979 San Louis fell ill, stopped eating and grew tremendously weak. His grave was dug, but as he was being let to it, the decision was made to try and treat him for a little longer. Seven months later he had recovered completely. On 7 February 1981 San Louis won the 1600m Guineas horse race, one of South Africa's most prestigious races.

This vineyard is situated on deep, calcareous soils that allow deep root penetration. This enables the vineyard to withstand heat and drought.

**about the harvest:** The Shiraz grapes were harvested on 20 March at 26° Balling.

**in the cellar :** The wine was fermented for 7 days on the skins with twice daily pump overs. The wine was aged in 30% new American oak barrels for 22 months.

