

## Fairhills 1962 Shiraz 2010

Deep, vibrant ruby coloured. Pungent spice and fruit on nose, coupled with subtle toasty vanilla oak complementing the blackcurrant/raspberry aromas. Medium bodied palate with easy tannin structure and length.

**variety** : Shiraz | 100% Shiraz

**winery** : Origin Wine

**winemaker** : Alain Cajoux

**wine of origin** : Stellenbosch

**analysis** : alc : 14.5 % vol rs : 4.88 g/l pH : 3.44 ta : 5.45 g/l va : 0.5 g/l so2 : 95 mg/l fso2 : 45 mg/l

**type** : Red **style** : Dry **body** : Medium **taste** : Fruity

**pack** : Bottle **size** : 0 **closure** : Cork

**in the vineyard** : Rootstock: Richter 99

Clone: Unknown

Trellis system: 3 Wire

Irrigation: Yes

Vine density: 2000 vines/ha

Soil: Hutton & Clay

Climate: Coastal

**about the harvest**: Date: Middle March

Type: Handpicked

Yield: 8 - 12 ton/ha

**in the cellar** : Crushing/Destemming: Gentle Destalking

Tanks (type): Stainless Steel

Fermentation protocol (vessel, temp, duration): Pre-fermentation maceration 3 days @ 10°C. Standard (2 x pumpovers) maceration at <30°C until dry

Yeast Strain: Oenoferm Rouge

Malolactic (y/n): No

Lees contact / battonage: No

Barrel ageing (oak type, % of blend, duration): Yes, 45% barrel matured, American Oak MT +

Or other method of oak maturation (chips etc.): No

Fining: Bentonite

Filtration: Kieselguhr

Stabilisation: Cold at -4°C

Does this wine contain any genetically modified ingredients? NO

