

Indaba Shiraz 2010

This fresh, juicy Shiraz flaunts lively flavors of ripe mulberry, black cherry, and dark chocolate, with hints of white pepper, earth, and spice.

This wine makes a perfect partner for bacon cheeseburgers, grilled sausages, hearty pasta dishes, and lamb chops.

variety : Shiraz | 96% Shiraz, 2% Cabernet Franc, 2% Petit Verdot

winery : Cape Classics

winemaker : Mzokhona Mvemve

wine of origin : Western Cape

analysis : alc : 14.0 % vol rs : 5.54 g/l pH : 3.63 ta : 5.56 g/l

type : Red **wooded**

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

in the vineyard : Soil Type: Calcareous Clay

Age of vines: 3 - 8 years

Trellising: 5 wire Perold

Yield: 10 tons/ha

Irrigation: Drip

about the harvest:

Picking date: 27 February - 20 March 2007

Grape Sugar: 25° - 26° B

Acidity: 5 g/l

pH at harvest: 3.8

in the cellar : Fermentation occurred in stainless steel tanks, with pumpovers of one hour performed twice daily. The wine was pressed after 5 days and was oak aged for 8 months.

Wood aging: 8 months in French oak.

Fermentation Temperature: 30° C

