

Swartland Bushvine Shiraz 2010

Colour: Deep purple red in colour, typical of the variety, with bright red hues on the rim of the glass.
Palate: Sweet black cherries and attractive notes of red fruit on the nose. Both on the palate and nose the balance between oak and fruit is perfectly structured. Fresh juicy blackcurrant and hints of red fruit abound, with just enough spice and velvety tannins on the aftertaste.

Rich meaty stews and pastas or game dishes.

variety : Shiraz | 100% Shiraz

winery : Swartland Winery

winemaker :

wine of origin : Stellenbosch

analysis : alc : 14.42 % vol rs : 2.9 g/l pH : 3.48 ta : 6.1 g/l va : 0.55 g/l so2 : 98 mg/l fso2 : 35 mg/l

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

pack : Bottle **size :** 750ml **closure :** Cork

2012 Veritas Wine Awards - Bronze Medal

ageing : Drink now, or store for another 2 – 4 years.

in the vineyard : Mediterranean climate conditions, traditionally perfect for grape cultivation. Limited irrigation, mainly dry land and bush vine vineyards.

about the harvest: Harvested at optimum physiological ripeness, between 24° - 26° B

in the cellar : After harvesting, grapes were destemmed, gently crushed and fermented in stainless steel at 26° - 28°C. Drained and pressed at 5°B and inoculated with malolactic bacteria. After completion of MLF racked, sterile filtrated and transferred to 225 litre French oak barrels. Racked once after 4 months in oak and aged for another 8 months under strict temperature and humidity control.

Post Blending Treatment: Barrels tasted and blended together. One third new oak, one third second fill and one third older barrels. Bottle aged for a few months before release.

