

## Fleur du Cap Shiraz 1997

The wine has a powerful spicy nose with ripe plummy aromas. The plum flavours follow through on the palate with hints of spice. It is medium- to full-bodied with soft, delicate tannins. The ideal accompaniment to red meat, and rich chicken dishes.

**variety :** Shiraz | Shiraz

**winery :** Fleur du Cap

**winemaker :** Coenie Snyman

**wine of origin :** Coastal

**analysis :** alc : 12.78 % vol    rs : 2.4 g/l    ta : 6.3 g/l

**type :** Red

**pack :** Bottle

**in the vineyard :** The grapes came from vineyards in the Stellenbosch area. The vines are trellised and are situated at altitudes ranging from 110 to 160 metres above sea level.

**about the harvest:** The grapes were picked by hand.

**in the cellar :** In the cellar the juice fermented on the skins at 28°C until dry. After malolactic fermentation the young wine was matured in oak casks for 18 months – 12% in new French oak, 13% in new American oak and 75% in third-fill casks.

