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Swartland Shiraz 2011



Colour: Rich ruby red colour.
Bouquet: Ripe dark fruit flavours with hints of earthy tones and blackberries.
Palate: Upfront dark fruit flavours with a touch of spice typical of the variety. A well balanced, full bodied wine with a good tannin structure.

The spicy qualities of Shiraz can be brought out by dishes such as a rich beef stew cooked with red wine and pasta arrabiata. Also enjoy with grilled meats. Appenzeller, Gruyère and Witzenberger cheeses served with only crackers.

variety : Shiraz | 100% Shiraz
winery : Swartland Winery
winemaker : Andries Blake
wine of origin : Coastal
analysis : **alc :** 14 % vol **rs :** 3 g/l **pH :** 0.6 **ta :** 5.62 g/l **va :** 0.54 g/l **so2 :** 80 mg/l **fso2 :** 30 mg/l
type : Red **body :** Full
pack : Bottle **closure :** Screwcap

ageing : Drink now or cellar for 1 - 2 years

in the vineyard : Mediterranean weather conditions prevail. Limited irrigation, mainly grown on dry land bush vine vineyards.

about the harvest: All Shiraz come from bushvines. It is hand harvested at optimum ripeness.

in the cellar : Fermentation Time, Temp and Method
Fermentation takes place in stainless steel tanks at 26° C for about 4 days and racked and returned twice during this period. Pressed when dry, inoculated with malolactic bacteria, and cleaned after completion of MLF to be stored in stainless steel.

Post Blending Treatment
Different tanks are blended, then filtered and stored in stainless steel tanks until bottling.