

Tulbagh Winery Shiraz 2010

Colour: Intense plum purple colour.

Nose: Ripe berry and black plum with snatches of scrub and fynbos.

Palate: Full-bodied and classy with opulent fruit and attractive warm spicy character.

To be enjoyed with steak, goulash, roasted guinea fowl, springbok or ostrich dishes.

variety : Shiraz | 100% Shiraz

winery : Tulbagh Winery

winemaker : Naude Bruwer

wine of origin : Tulbagh

analysis : alc : 14.52 % vol rs : 4.1 g/l pH : 3.39 ta : 6.26 g/l

type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**

pack : Bottle **closure :** Screwcap

about the harvest: The grapes are from four particular vineyards in the Tulbagh valley. Harvested during February by both hand and machine at sugars between 24° - 25.5° Balling.

in the cellar : Grapes are fermented on the skins in stainless steel tanks. Yeast strains are selected to enhance the natural flavours of the grapes. The wine is pumped over every four hours during alcoholic fermentation. After pressing, the wine went through malolactic fermentation. A combination of French and American oak staves are added for complexity.

