

JH Pacas Shiraz 2005

Enjoy with succulent roasts.

variety : Shiraz | Shiraz 100%

winery :

winemaker : Jacques Kruger

wine of origin : Paarl

analysis : **alc** : 14.38 % vol **rs** : 2.3 g/l **pH** : 3.32 **ta** : 5.6 g/l

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

pack : Bottle **closure** : Cork

about the harvest: Harvest Date: 23 February - 20 March 2005

The grapes were allowed to reach optimum ripeness before being hand harvested at 25.5° Balling. Careful selection in the vineyards resulted with only the best grapes being used for this wine.

in the cellar : After de-stalking the mash was inoculated with yeast and fermented for 5 days at 25° C in an open fermentation tank with an hour pump over twice daily. 5 days maceration on the skins was allowed after fermentation before the skins were pressed. The wine underwent malolactic fermentation in the tank before being pumped to 225 litre vats, 30% new French & American Oak, with the balance being 2nd fill, for a 26 month maturation period.

The resulting wine has a rich deep velvety colour with complex ripe plum fruit balanced with hints of peppery aromas supported by oak spiciness.

