

Africa Five Shiraz 2010

This layered Shiraz exhibits the classical spice of white and black pepper, softened by a touch of vanilla and a delicate floral and fruit aroma.

variety : Shiraz | 100% Shiraz

winery :

winemaker : Reino Kruger

wine of origin : Coastal

analysis : alc : 14.0 % vol rs : 0.5 g/l pH : 3.56 ta : 5.80 g/l va : 0.64 g/l so2 :
under 100 mg/l fso2 : 35 mg/l

type : Red **style :** Dry **wooded**

pack : Bottle **closure :** Screwcap

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in the vineyard : **Soil:** Scali, Alluvial, Hutton, Kroonstad and Clovelly.

Growing Climate/Vintage Conditions: Cool ocean breeze. Nestled in the Helderberg basin, surrounded by the Hottentots Holland mountains overlooking False Bay.

about the harvest: **Date of harvest:** Mid-March

Type of harvest: Hand harvested in the cool morning.

in the cellar : **Method:** Cold maceration for 3 days followed by juice extraction. Pump over and punch down 3 times daily.

Temperature: 16° - 28° C

Length: 10 - 25 days on skins.

Malolactic: In stainless steel tank with wood staves.

