

Golden Vine Shiraz 2009

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 : _

wine of origin :

analysis : alc : 14 % vol rs : 0.5 g/l pH : 3.56 ta : 5.8 g/l va : 0.64 g/l so2 : 100 mg/l fso2 : 35 mg/l

type : Red **style :** Dry

pack : Bottle **closure :** Cork

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 harvest in the cool morning

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

Temperature: 16 - 28° Celsius

Length: 10 - 25 Days on skins

Malolactic: In Stainless Steel tank with wood staves.

