

## Golden Vine Cape Premier Red 2011

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 : |

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.

