

Andreas Shiraz 2010

Intense Ruby Garnet in colour with an elegant nose expressing nutmeg, crushed black pepper with subtle aniseed with ripe mulberry and white chocolate. This carries through to the palate with subtle smoky flavours, black berries, plums and white chocolate blending with dry ripe tannins showing a well balanced wine with smooth wood integration.

Recommended Food Pairing: Traditional Roast Pork, Pork & Veil Terrene, Game Meat.

variety : Shiraz | 100%

winery : Andreas Wines

winemaker : Ettienne Malan

wine of origin : Wellington

analysis : alc : 14.5 % vol rs : 2.6 g/l pH : 3.68

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

pack : Bottle **size** : 0 **closure** : Cork

TBC...just released...

in the vineyard : Farm Facts: Our farm size is 6ha with 4.5 under vine. Soil types are sandy and loam. No insecticides are used on Groenendal Estate and biological alternatives are sourced where necessary.

about the harvest:

in the cellar :

