

Hercules Paragon Shiraz 1998

Sold Out - New vintage to be released in September
Smokey raspberry/black cherry bouquet with spicy, leathery undertones.

variety : Shiraz | Shiraz

winery : Simonsvlei Winery

winemaker : Philip Louw

wine of origin : Coastal

analysis : alc : 13.4 % vol rs : 1.83 g/l pH : 3.78 ta : 5.47 g/l va : 0.84 g/l so2 : 137 mg/l

type : Red

Gold medal at Michelangelo International Wine Awards 2000

in the vineyard : Age of vines: 7 years

Rootstock: Richter 99

Soil: Granite % clay

Trellis system: Perold

Irrigation: None

about the harvest: The grapes were harvested by hand the end of February.

Yield: 6 Tons per hectare

in the cellar : Crushing: Crush & destalk

Tanks: Stainless Steel

Fermentation: On skins for 5 days

Barrel ageing: Racking after fermentation, into barrels - 80% French oak and 20% in American oak. Matured for 10 months.

Malolactic: 100%

Fining: Egg white

Filtration: Kieselghur & sheet

Stabilisation: 0Å°C

