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Douglas Green Shiraz 2011

Deep ruby with a bright crimson rim. Seductive dark berries and currant pastilles on the nose and palate brushed with attractive subtle oak spice. A smooth yet assertive entry with delicious plum and mulberry flavours supported by well defined yet accessible ripe tannins for a textured fruity finish of pleasing intensity and length.

Vibrant and fruity on its own or with roast peppered fillet, beef espetados, venison or ostrich pie or smoked meats.



variety : Shiraz | 100% Shiraz
winery : Douglas Green Wines
winemaker : Jaco Potgieter
wine of origin : Western Cape
analysis : **alc :** 13.85 % vol **rs :** 4.3 g/l **pH :** 3.78 **ta :** 5.85 g/l
type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **closure :** Screwcap

ageing : A substantial Shiraz that is full yet friendly allowing for immediate drinking and potential to soften further for up to 3 years from vintage.

in the vineyard : 2011 produced vibrant red wines with velvet tannins and good phenolic ripeness as a result of even ripening and a surge of energy soaked up in soaring temperatures in early January. Grapes were chosen from the Swartland region for chunky tannins and expressive fruit to complement the fruit from the Perdeberg area.

about the harvest: Hand harvested at an average 24ºB.

in the cellar : Under the watchful eye and explicit instructions of our oenologist, the grapes were fermented on the skins for seven days at 28° C until dry. After pressing, the young wine was treated with American oak staves and malolactic fermentation was completed. The wine was left on the staves for a further 3 months for integration. Final blending and bottling took place at our cellars in Wellington.