

## Deetlefs Shiraz 2000

A well-structured, elegant wine with a gentle smokiness and intense peppery/spicey, flavours. This is a complex and elegant wine with a well-balanced tannin structure and delicate aroma of ripe cherries and plums.

Meat: Spicy lamb, meat casseroles, souvlaki and braai sosaties. Ostrich steak, slow simmered oxtail and roast springbok with bacon. Herbs: Rosemary and spices. Side dishes: Red and green peppers.

**variety :** Shiraz | Shiraz

**winery :** Deetlefs Estate

**winemaker :** Kobus Deetlefs

**wine of origin :** Rawsonville

**analysis :** alc : 13.5 % vol    rs : 2.63 g/l    pH : 3.41    ta : 6.0 g/l

**type :** Red

**pack :** Bottle

The South African Trophy Wine Show 2002 - Bronze

Veritas 2001 - Bronze

**ageing :** A multi-dimensional wine exhibiting excellent ageing potential.

**in the cellar :** Grapes were selectively picked, attention paid to avoid green tannins which are present in ripening stage. Various yeast strains were used, as well as employing different vinification techniques. Use was made of open cement tanks. 50% underwent barrel ageing.

