

Ruitersvlei Shiraz 2000

Smokey cherry, earthy tones and hints of pepper on the nose. Carries through to the palate with pepper, berry fruit, ripe plum and clean persistent tannins. Ideal with Rabbit, Springbok and Ostrich.

variety : Shiraz | Shiraz

winery : Ruitersvlei

winemaker : Dominique Waso

wine of origin : Coastal

analysis : alc : 12.06 % vol rs : 3.4 g/l pH : 3.45 ta : 5.7 g/l

pack : Bottle

ageing : Drink now!

in the vineyard : Grapes were from unirrigated, 25 to 35 year old bush vines.

about the harvest: Grapes were picked full ripe, from mixed vineyards.

in the cellar : The grapes were fermented together. Pump over every 4 hours for 1 hour with fermentation temperature between 25 to 28°C. Fermented dry on the skins in stainless steel red wine fermenters. Left on skins for 7 days. Malolactic fermentation completed.

