

Winters Drift Shiraz 2011

Colour: A dark, rich plummy colour going over to a purple rim.

Nose: Dark red hues lead to a peppery nose.

Palate: A combination of red and black berry flavours. Oak aromas with smooth, soft tannins.

A distinct blend of both Northern and Southern Rhone characteristics contributes to a remarkably enjoyable wine to go well with most red and white meat.

variety : Shiraz | 100% Shiraz

winery : Winters Drift

winemaker : .

wine of origin : Elgin Valley

analysis : alc : 14.0 % vol rs : 2.4 g/l pH : 3.68 ta : 5.5 g/l

type : Red **style** : Dry **wooded**

pack : Bottle **closure** : Cork

ageing : Will age splendidly over the next three to seven years.

in the vineyard : Viticulture

The Shiraz vineyards have a warmer North West aspect, and are 337m above sea level. Planted with a vine spacing 2.5m x 1.6m in deep red/brown soils with high water retention capacity, but very well drained. The Shiraz was planted in 2007.

about the harvest: Grape Analysis

Sugar: 25.44°B

pH: 3.74

Total Acidity: 4.75 g/l

in the cellar : After destalking the Shiraz, berries were hand sorted and cooled down to +/- 14°C. After a gentle crush, the must was cold soaked for 5 days with regular punch downs where after it was inoculated with selected wine yeast. The wine was fermented in stainless steel tanks with 3 pump overs per day and with daily delestage. Malolactic fermentation took place where after the wine was racked into 225 litre and 300 litre French oak barrels where it matured for 11 months.

