

Windmeul Shiraz 2010

Deep purple coloured, medium bodied wine. The smooth tannins and rich round flavours of black cherry and smoked ham are well rounded with a peppery aftertaste.

Shiraz matches with a variety of red meat and game. Even paired with meat lovers pizza, roasted veggies, stew and soft cheese.

variety : Shiraz | 100% Shiraz

winery : Windmeul Cellar

winemaker : Francois van Niekerk

wine of origin : Paarl

analysis : alc : 14.0 % vol rs : 2.6 g/l ta : 6.1 g/l

type : Red **style :** Dry **body :** Medium **taste :** Fruity **wooded**

pack : Bottle **closure :** Cork

ageing : 2 - 5 years

in the vineyard : Cultivar: 100% Shiraz

Tons per hectare: 6 - 7

Age of vine: 14 - 18 years

Soil: Shale

Trellising: Trellis

Irrigation: No Irrigation

about the harvest: Harvest date: February 2010

Degree balling at harvest: Early morning, hand harvested at 25.5°B

in the cellar : Vinification: Fermented in stainless steel tanks at 26°C Barrel

Maturation: 12 months in second and third fill French and American oak

