

Dekker's Valley Shiraz 2011

Lamb chops, pork belly and roast chicken.

variety : Shiraz | 100% Shiraz

winery : Dekkersvlei Wine Estate

winemaker : Mellasat Vineyards

wine of origin : Paarl

analysis : alc : 14.64 % vol rs : 3.3 g/l ta : 6.2 g/l

type : Red

pack : 0 **size :** 0 **closure :** 0

*Platter's South African Wine Guide: 2½**

Toasty oak, mulberry & mocha finish on cheerful

in the cellar :

Yeast (Laffort Zymaflore RX60) was inoculated within 24 hours after crushing then fermented for 5 days on skins at an average temperature of 23°C. Pressed at approx 2"balling. Acidity was adjusted using tartaric acid to correct pH, both prior to fermentation and during malolactic fermentation. Malolactic fermentation induced in barrel and completed within six months.

The wine was barrel matured using French (third & fourth fill) 225 litre oak barrels for 10 months. After racking from barrel the wine was very lightly fined and again racked from tank to tank. No filtering of the wine was undertaken except at bottling when a 5-micron filtration was used

