

Haskell Pillars 2010

Rich purple colour with vibrant pink edges. The nose is very aromatic with flavour of white pepper, rose petals, violets and ripe red cherries. The palate has a soft entry with powdery tannins and a subtle creamy texture. Lingering aftertaste with great length, elegance and balance of the same flavours you find on nose.

variety : Shiraz | 100% Shiraz
winery : Haskell Vineyards
winemaker : Rianie Strydom
wine of origin : Stellenbosch
analysis : alc : 15.0 % vol pH : 3.78 ta : 6.4 g/l
type : Red **wooded**
pack : 0 **size** : 0 **closure** : 0

in the vineyard : Vintage Detail: What an intense year! It was extremely difficult to make predictions due to the constant fluctuations in weather conditions, with unrelenting winds prevailing almost throughout. Initially matters were quite advanced, with early bud burst, then cold weather in October and November delayed everything, and subsequently favourable conditions and the small size of the crop tended to move D-day forward again. Production cost was high from the start and expenses per ton skyrocketed because of the decline in yield.

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Balling: 26

Production Volume: 47hl/ha

Hand Harvested: 100%

in the cellar : Whole Berries: 100%

De-stemmed: 100%

Fermentation vessel: open fermenter

Fermentation: Whole Berry fermentation with natural yeast

Barrel Type: French oak from Burgundy coopers

New Barrel %: 40%

Maturation: 14 months

Fining: No Fining

Filtration: Coarse filtration prior to bottling

Bottled: January 2012

