wine.co.za
easiest way to buy wine

# Andreas Shiraz 2012

Intense Ruby Garnet in colour with an elegant nose expressing nutmeg, crushed black pepper with subtle aniseed with ripe mulberry and white chocolate. This carries through to the palate with subtle smoky flavours, black berries, plums and white chocolate blending with dry ripe tannins showing a well balanced wine with smooth wood integration.

Recommended Food Pairing: Traditional Roast Pork, Pork, Veil Terrene, Game Meat.

**variety :** Shiraz | 100% Shiraz
**winery :** Andreas Wines
**winemaker :** Ettienne Malan
**wine of origin :** Wellington
**analysis :** **alc :** 14.0 % vol **rs :** 2.8 g/l **pH :** 3.55 **ta :** 5.8 g/l
**type :** Red **style :** Dry **body :** Full **taste :** Fruity **wooded**
**pack :** Bottle **size :** 0 **closure :** Cork




**in the vineyard :** Farm Facts: Our farm size is 6ha with 4.5 under vine. Soil types are sandy and loam. No insecticides are used on Groenendal Estate and biological alternatives are sourced where necessary.

**about the harvest:** Grapes were handpicked in the early mornings and then transferred to the cellar.

**in the cellar :**
On arrival the grapes were sorted and all damaged or undesired berries were removed. It was then destalked, crushed and then pumped into 2500 and 5000- litre stainless steel tanks. Yeast was added and once fermentation has started, the juice was pumped over the skins 3 - 4 times daily to extract colour, tannins and flavour. Once fermentation was completed, the wine was left on the skins for a further 5 - 8 days. The wine was then racked off the skins to the barrels where malo-latic fermentation was completed. Upon completion of malo-latic fermentation, the wine was racked off the less and returned to the barrels for maturation.

Temperature during fermentation: 26°C
Period in Wood: 13-18 months French and American oak medium / medium plus toast 40% new wood.
Production: 24 024 L