

Winters Drift Shiraz 2012

Colour: Bright red closer to the rim, changing to crimson near the stem of the glass.

Nose: The wine display rich spices and lavender, indicative of the cultivar and cool climate respectively. Soft oak aromas enhance complexity.

Palate: Ripe red, but also purple, berry fruit aromas become apparent. The mouth feel is given structure by ripe grape and oak tannins.

The wine will pair well with most red and dark white meat.

variety : Shiraz | 100% Shiraz

winery : Winters Drift

winemaker : Kobie Viljoen

wine of origin : Elgin

analysis : alc : 14.0 % vol rs : 2.4 g/l pH : 3.39 ta : 6.3 g/l

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

pack : Bottle **size :** 0 **closure :** Cork

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

in the vineyard :

Viticulturist : Christiaan Cloete

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.

Vineyard Information:

Planted: 2007

Clone: SH9C

Rootstock: 101-14

about the harvest:

The 2012 Shiraz grapes were hand-picked in bins during a cool early April morning.

in the cellar : The grape bunches were destalked and carefully sorted by hand to remove any unwanted stalks and unripe berries. The berries and juice were cooled down to +/- 14 °C before it was crushed directly into the fermentation tank. Cold soaking of the must for 5 days with regular punch downs resulted in an intense fruit flavour and colour extraction. The juice was inoculated with selected natural wine yeasts which have the ability to ferment under cool fermentation conditions and temperatures were maintained under 23 °C. Fermentation took place in stainless steel tank with 3 pumpovers per day and with daily delestage. After Malolactic fermentation the wine was racked into 225 litre and 300 litre French Oak barrels where it matured for 11 months.

