

Altydgedacht Shiraz 1999

Spicy, peppery, rich tannins, well-integrated oak.

variety : Shiraz | 100% Shiraz

winery :

winemaker : Oliver Parker

wine of origin : Durbanville

analysis : alc : 13.58 % vol rs : 2.0 g/l pH : 3.64 ta : 5.3 g/l so2 : 84 mg/l fso2 : 47 mg/l

type : Red

Veritas 2002 - Bronze

in the vineyard : All the vineyards at Altydgedacht undergo intensive canopy management to ensure an optimum balance between growth and crop production. This allows sunlight penetration for bud differentiation, also enhancing colour and flavour components within the grape. Added to this is effective disease control.

Soil: Kroonstad/Hutton

Trellis: Hedge

Irrigation: Dry land

Age: 16 years

about the harvest: The grapes were picked at 24.5° Balling
Crop size: 9 tons/ha

in the cellar : Yeast: UCLM

The grapes were crushed and destalked to open fermenters and cold macerated for 3 days and plunged every 4 hours till being pressed off to barrels at 1.5B for final fermentation and Malolactic Fermentation. The wines were left on the Malolactic Fermentation lees for 4months, then racked and returned to barrels. Barrels are a blend of AWO and French oak with 20% being new wood the rest being made up of 2nd and 3rd fill.

