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Doreen Shiraz 2013

Deep purple, layered with berries and spice, and noticeable smoky Shiraz character. The purity of black fruit and concentration is seductive. While still young, the finish is a touch mouth puckering but being packed with primary fruit flavours it will gain in complexity and seductiveness with age.

This wine can be enjoyed with most beef, lamb, venison, chicken, vegetarian and pasta dishes.



variety : Shiraz | 100% Shiraz
winery : Teddy Hall Wines
winemaker : Teddy Hall
wine of origin : Stellenbosch
analysis : **alc :** 15.0 % vol **rs :** 2.2 g/l **pH :** 3.6 **ta :** 5.6 g/l **va :** 0.8 g/l
type : Red **style :** Dry **wooded**
pack : Bottle **size :** 750ml **closure :** Screwcap

ageing : This wine needs time to show its true colours. It will gain in complexity and be at its best around 2016.

in the vineyard : The vines which yielded the fruit for this wine were planted in 1995, on broken shale soils in a prime part of Stellenbosch. An average of 6.7 tons of fruit per hectare was harvested off the trellised and drip-irrigated vines.

about the harvest: After tasting and analyzing the grapes I decided to pick late in February. At that time the sugar level was recorded as 24.8° Balling while the acidity was measured at 6.8g/l average and the pH was 3.3.

in the cellar : Four ton capacity open fermenters were used in the making of this Shiraz. It was inoculated with a red wine yeast on its second day in the winery. The cap of fermenting grapes was punched down gently rather than vigorously because Syrah has a somewhat soft skin which disintegrates if worked too hard. After five days of skin contact it was pressed and then pumped into tank where it underwent malolactic fermentation. The next step in the process was to transfer it into second, third and even fourth-fill barrels for between 12 and 14 months of maturation. After tasting my way through the wines, I made a selection and then bottled the DOREEN Shiraz with the minimum of interference.