

Windmeul Reserve Shiraz 2012

The Shiraz shows a complex nose of red fruit, vanilla, pepper and spice. The palate is full flavoured and smoothly textured, with a long lingering smoky aftertaste. The berries were harvested at optimum ripeness and developed a deep dark centre in the wine.

This wine will compliment venison, pot roast and beef stronganoff.

variety : Shiraz | 100% Shiraz

winery : Windmeul Cellar

winemaker : Abraham van Heerden

wine of origin : Coastal Region

analysis : alc : 15.39 % vol rs : 4.5 g/l pH : 3.78 ta : 4.9 g/l

type : Red **style :** Dry **body :** Full **wooded**

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

2015 Michelangelo Gold

2013 Platter Guide 4 stars

2012 Michelangelo Gold

2011 Michelangelo Double Gold

2011 Veritas Gold

2010 Michelangelo Gold

2010 Winemakers Choice 3 diamonds

ageing : Optimum 5 - 10 years

in the vineyard : Age of vine: 14

Soil: Shale

Trellising: Trellised

Irrigation: No irrigation

about the harvest: Tons per hectare: 6 - 7

Early morning, hand harvested at 26° B

in the cellar : Fermented in open fermenters. Juice Bleeding directly after crush. Combination of punch downs and pump over, every 2 - 4 hours. 26° C Fermentation temperature.

