

Drostdy Hof Shiraz 2001

Winemaker Frans du Toit describes this as a very accessible, easy drinking wine with characteristically spicy aromas and prominent red berry flavours. It is medium-bodied, with a soft and languid mouth feel. He says it is a very versatile wine that can be enjoyed with pasta, as well as with red and white meats.

variety : Shiraz | Shiraz

winery : Drostdy-Hof Wines

winemaker : Frans du Toit

wine of origin : Coastal

analysis : alc : 13.7 % vol rs : 5.8 g/l pH : 3.60 ta : 13.7 g/l

type : Red

pack : Bottle

in the vineyard : Grapes for the Shiraz were sourced from both bush and trellised vineyards, in Stellenbosch, Paarl, Malmesbury and Worcester, established at varying altitudes, from 50 to 180 metres above sea level.

about the harvest: The grapes were hand-harvested in the early mornings at 23Â°Balling and 24Â°Balling in mid-February and transported to the cellars at Tulbach.

in the cellar : The juice was fermented on the skins at 28Â°C for eight days. After malo-lactic fermentation the wine was matured for nine months in small French oak.

