

Botha Kelder Shiraz Reserve

Rich ruby colour with white pepper, ripe red fruit & dried spices on The nose. The aromas are in perfect harmony with the full-bodied But smooth mid-palate that gives richness & texture to the wine.

Serve between 16-18°C. Enjoy with kassler rib, roast pork, casseroles, bobotie and smoked ham.

variety : Shiraz | 100% Shiraz

winery : Botha Kelder

winemaker : Michiel Visser

wine of origin : Breedekloof

analysis : alc : 15.37 % vol rs : 3.8 g/l pH : 3.46 ta : 6.1 g/l

type : Red **style :** Dry **body :** Medium **taste :** Fragrant **wooded**

pack : Bottle **size :** 750ml **closure :** 0

ageing : Best within 5 years of vintage.

in the vineyard : Yield- 13 ton/ha

Trellis Systems- Two wire extended

Perold Age of Vines- 14 years

Irrigation- Micro Irrigation

about the harvest: Harvest Type: Hand picked

in the cellar : Crushing- Destemmed and crushed

Fermentation- Fermentation on skin for 10-12 days @25°C-28°C

Malalactic fermentation completed in 300L barrels

Maturation- 22 Months, 75% French oak & 25% American oak

