

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



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