

Uitkyk Shiraz 2010

variety : Shiraz |

winery : Uitkyk Estate

winemaker : Estelle Lourens

wine of origin :

analysis : alc : 14.75 % vol rs : 2.9 g/l pH : 3.58 ta : 5.8 g/l

type : Red

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

ageing : The wine is already accessible, but will develop even further over the next 5-15 years.

Uitkyk wine estate situated on the southern slope of Simonsberg in the Stellenbosch wine region, enjoys a rich history. The estate features a Georgian neoclassical double story house completed in 1788, one of only three 18th century houses left in the country. Uitkyk creates a range of discerning and accomplished wines that reflect the allure and magic of an historical estate.

in the vineyard : This wine was made from the grapes of two Shiraz vineyards on Uitkyk; one a 15 year old block planted in 1995 and the other a younger vineyard planted in 2003. Both these vineyards are cultivated on the estate in deep, red, decomposed granite soil and face N to NW at 280 – 330m above sea level. The vines are grafted on nematoderesistant rootstocks (R110) and pruned to optimize yield and quality. 2010 was a year of low yields and an average of 3 tons per hectare was achieved on these two blocks, thus giving very intense fruit flavours. Both vineyards received supplementary irrigation in January 2010. Uitkyk Estate is 600ha with 150ha under vines. Other cultivars planted on the estate are: Chardonnay, Sémillon, Chenin blanc, Viognier, Pinot Grigio, Cabernet Sauvignon, Merlot, Shiraz, Pinotage, Sangiovese, Mourvèdre, Petit Verdot and Pinot noir. During the 2010 vintage 621 tonnes were harvested at the cellar.

in the cellar : The grapes were hand picked at 25- 26.5°B between 10-19 March 2010. Fermentation took place in open fermenters at 26-28°C until dry. Pure yeast culture (NT116 and D254) was used and the fermentation finished in 8 days. After pressing, some of the wine was transferred to barrels and some to tanks, allowing malolactic fermentation to finish; thereafter it was racked twice during the maturation period of 17-20 months. A combination of French (45%), American (32%) and Hungarian (23%) barrels were used of which 26% were new and 64% second fill barrels. 12% Cabernet Sauvignon was blended in afterwards to bring an extra dimension of depth and complexity. Bottling took place in December 2011.

