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Dekker's Valley Shiraz 2014

"Pepper, spice and nice" with hints of mulberries and white pepper, this is warm climate Shiraz at its best. The wine was barrel matured for 11 months.

Food pairing suggestions include lamb chops, pork belly and roast chicken.



variety : Shiraz | 100% Shiraz
winery : Dekkersvlei Vineyards
winemaker : Mellasat Vineyards
wine of origin : Paarl
analysis : **alc :** 14.57 % vol **rs :** 3.1 g/l **pH :** 3.39
type : Red **wooded**
pack : Bottle **size :** 750ml **closure :** Screwcap

*Platter's South African Wine Guide: 2½**
Toasty oak, mulberry & mocha finish on cheerful

in the vineyard : Vineyard Location: On the farm Dekkersvlei in Klein Drakenstein nearbr /Paarl at 254 meters above sea levelbr /Vine Age: 16 Yearsbr /Soil: Decomposed Graniteverage Yield: 5.08 tonnes per hectarebr /Irrigation: The vines are trellised with drip irrigation

about the harvest: Harvest: 6 March 2014 br /Average Yield: 5.08 tonnes per hectare

in the cellar : Yeast (Laffort Zymaflore RX60) was inoculated within 24 hours after crushing then fermented for 10 days on skins at an average temperature of 23˚C. Pressed at approximately 2˚balling. Acidity was adjusted using tartaric acid to correct pH, both prior to fermentation and during malolactic fermentation. Malolactic fermentation induced in barrel and completed within six months. The wine was barrel matured using French (third, fourth and older fill) 225 litre oak barrels for 12 months. After racking from barrel the wine was very lightly fined and again racked from tank to tank. No filtering of the wine was undertaken except at bottling when a 5-micron filtration was used