

## African Sky Shiraz 2001

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**Available in the U.K only**

The winemaker describes the wine as having lively ruby red colour. On the nose it gives aromas of red berry fruit and spices, while on the palate it reveals ripe fruit backed by soft easy tannins. He says this medium-bodied wine can be enjoyed now, but will improve with further maturation. He recommends serving it with poultry, veal and red meat dishes or savouring it on its own.

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**variety :** Shiraz | 100% Shiraz

**winery :** African Sky Wines

**winemaker :**

**wine of origin :** Coastal

**analysis :** alc : 13.07 % vol    rs : 6.0 g/l    pH : 3.49    ta : 6.36 g/l

**type :** Red

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**in the vineyard :** As its name suggests, the African Sky label carries a range of wines made in the vineyards of the Cape's famous winelands, graced by tall mountains and fanned by cooling maritime breezes, where the sky constantly changes to reflect a range of micro-climates. Sometimes shrouded in mist or stained by rain, sometimes bracingly clear, the sky is always fresh, clean and nurturing.

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 harvested between 24° and 25° Balling at the beginning of February.

**in the cellar :** The wine was fermented for four days on the skins to preserve as much colour and fruit as possible. The wine was matured on French oak staves for nine months.