

Van Schoor Shiraz 2002

Spicy and smoky undertones are complimented by plummy, cherry aromas. Soft tannins with supple ripe and long finish.

variety : Shiraz | 100% Shiraz

winery :

winemaker :

wine of origin : Robertson

analysis :

type : Red

in the vineyard : Soil: Clovelley soild

Climate: Meditteranean - warm, dry summers, cold winters.

about the harvest: The grapes are harvested by hand.

Yield: 4-6 T/ha

in the cellar : Crushing/Destemming: Amos crusher & Destemming

Tanks (type): Upright tanks

Fermentation protocol (vessel, temp, duration): Closed upright tanks, 3 X pump overs daily with aeration

Malolatic (y/n): Y

Lees contact/battonage: Stir every 2 weeks

Barrel ageing (oak type, % of blend , duration): 22% in 300l Barrels, 78% in stainless steel tanks with staves

Fining: Gelatine

Filtration: Bulk with a polishing sheet filter at bottling

Stabilisation: Cold stable

