

Savanha Shiraz 2000

This is a rich, full-bodied, mouth-filling wine, packed with blackcurrant. Hints of vanilla and spice carry through on the palate. Well-structured with a long satisfying finish.

variety : Shiraz | Shiraz

winery : Savanha

winemaker : Christo Versfeld

wine of origin : Coastal Region

analysis : alc : 14.18 % vol rs : 3.1 g/l pH : 3.91 ta : 5.0 g/l

pack : Bottle

Veritas 2002 - Silver

Veritas 2003 - Gold

Mundus Vini 2002 International Wine Competition - Silver

Michelangelo International Wine Awards - Silver

ageing : Maturation at 5 to 7 years from vintage.

in the vineyard : Dry land vineyards which are 18-20 years old.

Area: Durbanville/West Coast

Soil: Deep red

about the harvest: Harvest took place at the end of February. The grapes were hand-picked at 26°B and selected before de-stemming.

in the cellar : Cold maceration for 3-4 days at 12°C. Partly fermented in open fermenter with gentle pump-over twice a day. Grapes were fermented dry on skins with a short maceration period of 3-5 days. Pressed juice and free-run juice were kept separately and underwent malolactic fermentation in 40% new French oak barrels and 60% 2nd and 3rd fill barrels for 12 months.

