

## Le Pommier Shiraz 2000

Dark plum coloured. White pepper and black plum flavours with an underlying smokiness on the nose. A good combination between ripe and dry tannins with spicy and chocolate flavours on the palate, which confirms the nose. Firm but elegant structure with a good lingering aftertaste.

**variety :** Shiraz | Shiraz

**winery :**

**winemaker :** Bruwer Raats

**wine of origin :** Stellenbosch

**analysis :** alc : 12.5 % vol    rs : 2.34 g/l    pH : 3.73    ta : 5.65 g/l

**ageing :** Can be enjoyed now and will mature well over the next 3 - 5 years, if stored correctly.

**in the vineyard :** Situation: North-south row direction

Altitude: 280m

Distance from sea: approximately 10km

Soil Type: Oakleaf with coffee stone in the topsoil, overlaying a gravel soil and clay subsoil

Rootstock: R99

Age of vines: 4 years

Trellising: Vertical hedge

Pruning: Cordon

Irrigation: drip

**about the harvest:** Picking date: 10th of March 2000

Yield: 4 tons/ha average

**in the cellar :** Fermentation Temp: 28-30 degrees Celsius

Yeast: L2323 and L2054

The juice was cold soak for 3 days were after it was inoculated with the above yeast.

The wine was pumped over 4 times per day for optimum colour and tannin extraction. When fermented dry it was pressed into stainless steel tanks.

Malolactic fermentation: In stainless steel tanks

Wood ageing: 16 months in 70 % French and 30% American oak barrels, 60% new barrels and 40% second fill.

Bottled: 14th of August 2001

Production: 200 x 6

