

Spring Grove Shiraz 2001

Stark purple colour with black hues. Violets, white pepper and mulberry flavours on the nose. The aromas on the nose follow through onto the palate coupled with mouth filling ripe tannins and a lingering coffee mocha flavoured finish.

variety : Shiraz | Shiraz

winery : Zorgvliet Wine Estate

winemaker : Bruwer Raats

wine of origin : Stellenbosch

analysis : alc : 13.5 % vol rs : 2.67 g/l pH : 3.51 ta : 6.21 g/l

type : Red **style :** Dry **body :** Full **taste :** Fragrant **wooded**

pack : Bottle

Veritas 2004 - Silver

Fairbairn Capital Trophy Wine Show 2003 - Bronze

ageing : Can be enjoyed now and will mature well over the next 5-8 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's

Rootstock: R99

Age of vines: 5 years

Trellising: Vertical hedge

Pruning: Cordon

Irrigation: drip

about the harvest: Picking date: 5th and the 7th of March 2001

Yield: 5 tons/ha average

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

Yeast: L2323 and L2054

The juice was cold soaked for 3 days, were after it was inoculated with the above yeast. It 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. 60% new oak and 40% second fill.

Bottled: 28th of October 2002

Production: 1800 x 6

