

## KWV Shiraz 2000

This full red wine's bouquet suggests ripe berries overlaid with green pepper and spicy flavours. There is excellent follow through on the palate where the peppery flavours dominate. The well-integrated ripe tannins make for easy accessibility.

Goulash, Kassler Rib, roast venison and meatballs.

**variety :** Shiraz | Shiraz

**winery :** KWV Classic Collection

**winemaker :**

**wine of origin :** Paarl

**analysis :** alc : 14.0 % vol   rs : Dry g/l   pH : 3.7   ta : 5.2 g/l  
wooded

**in the vineyard :** Climate: Mediterranean climate with moderate summer days and a cool breeze from the Atlantic Ocean in the Afternoons. Rainfall of approximately 600-700 mm per annum.

Soil: Table Mountain sandstone, granite and Malmesbury shale. Sandy topsoil and clay subsoil.

**about the harvest:** Grapes were selected from the Stellenbosch and Paarl regions.

**in the cellar :** The must was fermented on the skins until dry. After malolactic fermentation, the wine was matured in barrels for 12 months before it was blended, stabilised and bottled.

