

Kranskop Shiraz 2001

Worn leather combined with forest floor earthiness - nuances of ripe plums becomes more pronounced with time in the glass.

variety : Shiraz | Shiraz

winery : Kranskop Private Cellar

winemaker : Nakkie Smit

wine of origin : Klaasvoogds

analysis : alc : 14.0 % vol rs : 2.7 g/l pH : 3.43 ta : 6.6 g/l

type : Red

Veritas Bronze

3½ Stars - John Platter

ageing : 5 Years.

in the vineyard : Soil type: Deep stony soil (+4 meters deep).

Average of vine: 5 years.

Trellising: 2m Poles with 5 canopy wires to keep the canopy in position for optimum sunlight "use" without having the grapes in direct sunlight.

Irrigation: We use the concept of deficit irrigation to have growth and yield in balance.

Yield: 9 tons/ha.

about the harvest: Low production volumes achieved by green dropping, and the concept of deficit irrigation.

in the cellar : Vinification: Open fermentation for 10 days. Pressing the skins down the first 6 days.

Wood ageing: 1st, 2nd, 3rd fill French oak barrels.

Malolactic fermentation: The wine stayed on the lees for 7 months until malolactic fermentation was finished.

Production: 3000 bottles

