

Kranskop Shiraz 2002

SOLD OUT AT CELLAR

Bronze

Veritas 2003 - Silver

Deep garnet in colour with dominating sweet ripe fruit aromas supported by spiciness. Soft ripe fruit tannins with a stewed fruit character and woodiness linger on the finish.

variety : Shiraz | 100% Shiraz

winery : Kranskop Private Cellar

winemaker : Nakkie Smit

wine of origin : Klaasvoogds

analysis : alc : 14.0 % vol rs : 2.6 g/l pH : 3.52 ta : 6.5 g/l

type : Red wooded

Swiss International Air Lines Wine Award - Bronze

Veritas 2003 - Silver

ageing : Exceptional ageing potential. 8 Years.

in the vineyard : Soil type: Deep stone rich soil.

Average age 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: The concept of deficit irrigation were used. Yield: 7 tons/ha.

about the harvest: Perfect terroir for Shiraz. Balance between yield and canopy size, small berries achieved by concept of no fertilizer and deficit irrigation. Green dropping 4 weeks before harvesting to get low production yields/hectare. Handpicked in the early morning.

in the cellar : Vinification: Open fermentation for 9 days. Press with basket press, left on lees for 6 months.

Wood ageing: 12 months in 225 litre barrels, 20% new USA barrels and 80% French, 1st, 2nd and 3rd fill barrels.

Malolactic fermentation: Malolactic fermentation took place on the lees in 225 litre barrels.

Production: 9600 bottles

