

Savanha Shiraz 2001

The wine is deep plum in colour with youthful edges. Spicy, herbaceous, leathery and floral tones on the nose follow through on the soft, creamy palate and the wine has a long, satisfying finish. Specially recommended with grilled beef dishes.

variety : Shiraz | Shiraz

winery : Savanha

winemaker : Frans Smit

wine of origin :

analysis : alc : 14.18 % vol rs : 3.1 g/l pH : 3.91 ta : 5.0 g/l

pack : Bottle

ageing : Enjoy now, or within 5 to 7 years from harvest.

in the vineyard : Dry land vineyards that are between 18 and 20 years old yielded the grapes for this wine.

Av temp: Summer 22.3°C (Durbanville), 23.8°C (Paarl)

Av temp: Winter 11°C

Annual rainfall: 586.5mm

Proximity to ocean: 12 - 15km

Soil: Deep red

about the harvest: The grapes were hand-picked at 26°C Balling and selected before de-stemming.

in the cellar : Cold maceration for 3 to 4 days at 12°C Celsius was followed by fermentation, partly in open fermenter, with gentle pump-over twice a day until dry. The pressed juice and free-run juice were kept separately and the wine underwent malolactic fermentation in the barrels.

A 40% portion of the wine was matured in new French oak barrels and the balance in 2nd- and 3rd-fill barrels for 12 months.

