

Ridders Creek Shiraz 2001

Typical varietal juicy fruit, very quaffable. Extra soft tannins for easy drinking.
Drink on it's own or with savoury, spicy foods to match the pepperness flavours of the wine.

variety : Shiraz | 100% Shiraz
winery : Ridders Creek
winemaker : Jeff Wedgwood
wine of origin : Western Cape
analysis : **alc** : 13.62 % vol **rs** : 1.7 g/l **pH** : 3.6 **ta** : 5.81 g/l **va** : 0.63 g/l **so2** :
100 mg/l **fso2** : 40 mg/l
type : Red **style** : Dry **wooded**
pack : Bottle

in the vineyard : Climate: Hot summers, cool winters

Soil: Karoo granite and scale

Area planted: 90 ha

Age of Vines: 4 - 15 years

Rootstock: 101 / 14 and R110

Trellis system: Perold and 3-wire fence

Irrigation: Drip

Vine density: 1,2 x 2,7 m

about the harvest: Yield: 10 - 15 tonnes/ha

These Shiraz grapes were harvested by hand at the end of February 2001.

in the cellar : After crushing the juice was fermented on its skins in stainless steel tanks between 24 - 30°C for 3 days, after which it underwent malolactic fermentation.

Barrel ageing: None, French and American oak staves.

The Shiraz was fined using Bentonite, and before bottling underwent a bulk filtration and cold stabilisation.

