

Deetlefs Shiraz 2001

A well-structured, elegant wine with a gentle smokiness and intense peppery / spicy flavours. This is a complex and elegant wine with a well-balanced tannin structure and delicate aroma of ripe cherries and plums.

Meat: Spicy lamb, meat casseroles, souvlaki and braaied sosaties. Ostrich steak, slow simmered oxtail and roast springbok with bacon. Herbs: Rosemary and spices. Side dishes: Red and green peppers.

variety : Shiraz | 100% Shiraz

winery : Deetlefs Estate

winemaker : Kobus Deetlefs

wine of origin : Rawsonville

analysis : alc : 13.5 % vol rs : 2.6 g/l pH : 3.22 ta : 6.0 g/l

type : Red **style** : Dry **body** : Medium **wooded**

pack : Bottle

Bronze medal at the South African Trophy Wine Show 2002.

ageing : A multi-dimensional wine exhibiting excellent ageing potential.

in the vineyard : Trellised vines.

about the harvest : Harvest Date: 23 March 2001

Grapes were selectively picked, attention paid to avoid green tannins which are present in ripening stage.

in the cellar : Various yeast strains were used, as well as employing different vinification techniques. Use was made of open cement tanks for fermentation. 50% underwent barrel ageing.

