

Sulanga Shiraz 2002

The wine is deep plum red and rewards with intense spicy (white pepper) aromas and hints of vanilla. A well-structured, juicy wine with a long, satisfying finish.

Serve with red meat dishes such as lamb or oxtail.

Not available in South Africa.

variety : Shiraz | Shiraz

winery : Savanha

winemaker : Frans Smit

wine of origin : Coastal

analysis : **alc** : 13.93 % vol **rs** : 2.8 g/l **pH** : 3.51 **ta** : 5.0 g/l
wooded

ageing : Enjoy now, and within 48 months from harvest.

in the vineyard : Trellised vines that are between 6 and 8 years old and planted predominantly on west-facing slopes yielded the grapes for this wine. The vines received supplementary irrigation.

Soil: Hutton and Clovelly.

Average Temp: Summer 23°C, Winter 12°C.

Annual rainfall: 580 - 600 mm.

about the harvest: The grapes were hand-picked at 24.5°C Balling during February 2002 and yielded 7 to 8 tons per hectare.

in the cellar : After crushing the must fermented in stainless steel tanks at 25°C Celsius. Malolactic fermentation occurred in the barrels. A 30% portion of the wine was matured in French oak barrels.

Production: 29 700 x 6-bottle cases.

