

KWV Reserve Shiraz 2001

This wine has a deep cherry-red colour with a spicy, peppery nose, and intriguing oak flavours. Plummy fruit and smokey leather nuances gives this wine an appealing touch. The distinctive cigarbox, spicy and ripe fruit flavours give character to this rich, broad wine. Sturdy tannins and acid are present.

Flavoured dishes such as venison, beef, lamb and duck.

variety : Shiraz | 100% Shiraz

winery : KWV Classic Collection

winemaker :

wine of origin : Paarl

analysis : alc : 13.5 % vol rs : Dry g/l pH : 3.56 ta : 5.90 g/l

type : Red wooded

ageing : This wine has good structure for ageing.

in the vineyard : Climate: Mediterranean - Â± 600 mm rain annually with moderate dry summer days and a cool breeze from the Atlantic Ocean in the afternoons.

Soil: Vineyards are situated on approximately 80cm deep gravely/sandy soils with under laying clay. These duplex soils contributes to balanced growth and the under laying clay acts as a water reservoir.

about the harvest: Grapes were specially selected from the Stellenbosch region.

in the cellar : The must was fermented on the skins until dry. After malolactic fermentation, of the wine was matured in American oak barrels for 16 months, before being bottled.

