

Stellenbosch Hills Shiraz 2002

Michelangelo Awards 2005 - Silver Medal

Classic red fruit with whiffs of spice and clumps of fresh-turned earth.

Enjoy with game (darker meat), roast, pork and oxtail.

variety : Shiraz | 100% Shiraz

winery : Stellenbosch Hills Wines

winemaker : PG Slabbert

wine of origin : Stellenbosch

analysis : alc : 13.5 % vol rs : 1.7 g/l pH : 3.23 ta : 6.7 g/l va : 0.54 g/l so2 : 91 mg/l fso2 : 38 mg/l

type : Red **style :** Dry **wooded**

pack : Bottle

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ageing : This wine will age well over the next five years.

in the vineyard : The wine is made from 10 year old trellis vines grown in Duplex soil.

about the harvest: The grapes were hand-harvested at 24Â° Balling at the optimal time of aromatic concentration

in the cellar : Wine was matured in 25% new French oak, 25 % new American oak and the remainder in 2nd fill French oak barrels for a period of 16 months.

