

## BWC Shiraz 2002

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**variety** : Shiraz | 100% Shiraz

**winery** : Catherine Marshall Wines

**winemaker** : Cathy Marshall

**wine of origin** :

**analysis** : **alc** : 13.8 % vol   **rs** : 3.1 g/l   **pH** : 3.8   **ta** : 5.8 g/l   **va** : 0.6 g/l   **fso2** : 27 mg/l

**type** : Red   **wooded**

**pack** : Bottle   **closure** : Cork

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**in the vineyard** : Grapes originate from Agter-Paarl/Windmeul area - Ridgeback.

**about the harvest**: Grapes were harvested mid-February. Bunches were healthy and picked at optimal ripeness. South facing vineyards on gravel soils. Berries were very small, concentrated and full of flavour.

**in the cellar** : 100% de-stemming with no crushing giving a whole berry component at about 70%. Local commercial yeast was used for alcoholic fermentation (9 days). Daily pump-overs for maximum flavour and tannin extraction. After pressing the juice was gravity fed to 225 litre French (76%) and American oak (24%). Rough filtration done prior to bottling to ensure clarity.  
The wine was bottled in December 2002.