

Sulanga Shiraz 2003

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.

variety : Shiraz | 100% Shiraz

winery : Savanha

winemaker : Kobie Viljoen

wine of origin : Coastal

analysis : alc : 13.39 % vol rs : 2.8 g/l pH : 3.51 ta : 5.0 g/l

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

pack : Bottle

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

in the vineyard : Average temperature: Summer 23Â°C, Winter 12Â°C

Annual rainfall: 580 - 600 mm

Soil: Hutton and Clovelly

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 and yielded 7 to 8 tons per hectare.

about the harvest: During February 2003.

in the cellar : The grapes were hand-picked at 24.5Â° Balling and the must fermented in stainless steel tanks at 25Â°C. Malolactic fermentation occurred in the barrels. A 30% portion of the wine was matured in French oak barrels.

Production: 30 000 x 6 bottle cases.

