

Drostdy Hof Shiraz 2002

This is the first Shiraz in the range and was introduced to cater to the growing market demand for a good quality but medium-priced wine of this varietal. It is a very accessible, easy drinking wine with characteristically spicy aromas and prominent red berry flavours. It is medium-bodied, with a soft and lingering mouthfeel.

A versatile wine, the Drostdy-Hof Shiraz can be enjoyed with red meat, duck, venison, pasta and vegetables au gratin.

variety : Shiraz | 100% Shiraz

winery : Drostdy-Hof Wines

winemaker : Coenie Snyman

wine of origin : Coastal

analysis : **alc** : 14.18 % vol **rs** : 4.9 g/l **pH** : 3.72 **ta** : 6.1 g/l

type : Red **style** : Dry **body** : Medium **taste** : Fruity

pack : Bottle

in the vineyard : Grapes were sourced from both bush and trellised vineyards in Stellenbosch, Paarl, Malmesbury and Worcester. The vineyards are established at varying altitudes, from 50 to 180 metres above sea-level.

about the harvest: The grapes were harvested by hand at between 24Â° and 25Â° Balling in the early mornings at the beginning of February.

in the cellar : Part of the wine was fermented on the skins for four days to preserve as much fruit as possible and extract sufficient colour. About 35% of the grapes fermented until dry on the skins to give the wine good structure, while ensuring that the tannins are not overly big and aggressive. To add spice and complexity, the wine was matured on a combination of French and American oak staves for nine months.

