

## Slanghoek Shiraz 2001

Beautiful red colour. Nose is full of all sorts of spices. Palate is generous and full with lots of well integrated spice and fruity tones. Oak is well balanced with rest of wine.

Enjoy with oxtail, beef or roasts.

**variety** : Shiraz | 100% Shiraz

**winery** : Slanghoek Cellar

**winemaker** : Pieter Carstens & Team

**wine of origin** : Slanghoek

**analysis** : alc : 14.5 % vol   rs : 3.0 g/l   pH : 3.45   ta : 5.7 g/l   va : 0.34 g/l   so2 : 125 mg/l   fso2 : 42 mg/l

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

**pack** : Bottle

Swiss Airlines International Wine Awards 2004 - Seal of Approval

**ageing** : Soft, ready to be enjoyed now or mature at 15Å°C for 3 - 7 years from date of vintage.

**in the vineyard** : Supplier: S. du Toit

Area planted: 1,77 ha

Age of vines: 9 years

Rootstock: Richter 99

Clone: SH21 & SH99

Trellis system: 4-wire Perold

Irrigation: Micro

Vine density: 4000 vines / ha

Soil: White, rocky terrace

Climate: Continental

**about the harvest**: Hand harvested on the 6th of March 2001.

**in the cellar** : Destemmed and slightly crushed by machine, after which it was fermented in Stainless Steel with cooling at 27Å°C for 5 days, with 8 pumpovers per day.

Malolactic Fermentation: Yes

Barrel ageing: 20% new French & 80% 2nd-fill French oak barrels for 8 months.

Fining: Bentonite

Filtration: Bulk filtration with diatomaceous earth

Stabilisation: No tartrate stabilisation

