

Niel Joubert Shiraz 2002

Wow! " Full spice nose with good red fruit and fine oak giving surprisingly complex nose for its age. Big, yet soft in the mouth with layers of fruit, spice and savoury flavours. Peppery notes add to the complexity in the mouth with supple, easy tannins.

Versatile food wine.

variety : Shiraz | 100% Shiraz

winery : Niel Joubert Wines

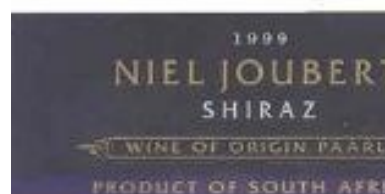
winemaker : Ernie Lecht

wine of origin : Coastal

analysis : alc : 15.0 % vol rs : 3.2 g/l pH : 3.65 ta : 6.2 g/l

type : Red

pack : Bottle



ageing : Very good now in its bloom of youth but will reward well three to five or more years in the bottle.

in the vineyard : Age of vines: 9 years

Slope and aspect: Western slopes of Simonsberg

Soil: Hutton

Trellis type: 5 wire Perold

Yield: 4 tons per hectare

Irrigation: None

Pruning: 2 arms 4 spurs per arm

about the harvest: Date: 22nd March 2002

Method: Hand harvested

Ripeness: 25° Balling

in the cellar : Fermentation (white wines): N/a

Skin contact: 14 days

Barrel maturation: 100% American oak 16 months