

Le Pommier Shiraz 2002

Dark plum coloured. White pepper and black plum flavours with an underlying smokiness on the nose. A good combination between ripe and dry tannins with spicy and chocolate flavours on the palate, which confirms the nose. Firm but elegant structure with a good lingering aftertaste.

variety : Shiraz | 100% Shiraz

winery : Le Pommier Wine Estate

winemaker : Bruwer Raats

wine of origin :

analysis : alc : 13.5 % vol rs : 2.94 g/l pH : 3.57 ta : 5.53 g/l

type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**

pack : Bottle **size :** 0 **closure :** 0

ageing : Can be enjoyed now and will mature well over the next 2-4 years, if stored correctly.

in the vineyard : Situation: north-south row direction

Altitude: 280m

Distance from sea: approximately 10km

Soil Type : Oakleaf with coffee stone in the topsoil, overlaying a gravel soil and clay subsoil.

Rootstock: R99

Age of vines: 6 years

Trellising: Vertical hedge

Pruning: Cordon

Irrigation: drip

about the harvest: Picking date: 27/03/2002

Yield: 4 tons/ha average

in the cellar : Fermentation Temp: 28-30 degrees Celsius

Yeast: L2323 and L2054

Description: Juice was cold soaked for 3 days whereafter it was inoculated with the above yeast. The wine was puped over 4 times per day for optimum colour and tannin extraction. When fermented dry it was pressed into stainless steel tanks.

Malolactic fermentation: In stainless steel tanks.

Wood aging: 16 months in 70% French and 30% American oak barrels, 1/3 2nd fill, 1/3 3rd fill and 1/3 4th fill.

Bottled: 2nd June 2003

Production: 570 x 12

