

Clairvaux Shiraz 2003

Short irrigation concentrates the juice to produce powerful black currant flavours and leather on the nose. Tannins are well ripened due to longer hanging time and less irrigation.

variety : Shiraz | 100% Shiraz

winery : Clairvaux Family Wines

winemaker : Pieter van Aarde

wine of origin : Breede River

analysis : **alc** : 13.56 % vol **rs** : 4.4 g/l **ta** : 5.9 g/l

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

pack : Bottle

ageing : Shiraz has good maturing abilities.

in the vineyard : Shiraz is well adapted on Appelsdrift Vineyard Farm. It ripens slowly during autumn - night temperatures of 10Â° - 13Â°C, morning temperatures of 13Â° - 20Â°C and afternoon temperatures between 20Â° - 30Â°C.

in the cellar : Maceration for 24 hours at 15Â°C for juicy taste. Fermentation with American chips. Good mixing of skins in rotation tanks. Rack and return of fermentation juice to improve fruity flavours. Free run juice for soft tannins. Malolactic with American staves at 20Â° - 25Â°C to extract soft American tannins.

