

Allée Bleue Shiraz 2002

Intense ripe cherry, dark chocolate, smoky fresh tobacco flavour, organic farmyard notes, spicy white peppery nose and soft accessible lingering aftertaste.

variety : Shiraz | 100% Shiraz

winery : Allee Bleue Estate

winemaker : Gerda Willers

wine of origin : Coastal

analysis : alc : 14.5 % vol rs : 2.8 g/l pH : 3.68 ta : 5.7 g/l

type : Red

pack : Bottle

Gold - Swiss International Air Lines Wine Awards 2004

Award for the 'Best Kept Secret 2004' in the Swiss International Air Lines Wine Awards

Silver - Veritas 2003

Silver - Michelangelo 2003

about the harvest: The grapes were harvested by hand in March 2002 at 26° Balling.

in the cellar : The grapes were crushed; fermentation maximum 28°C; on skins 2 weeks; pressed; barrels 50% new wood, 20% 2nd fill, 30% 3rd fill, 10% East-European oak; in wood 12 months; malolactic fermentation in barrels.

Bottled 4 January 2003.

