

## Deetlefs Shiraz 2002

A well-structured, elegant wine with a gentle smokiness and intense spicy pepper flavours. This is a complex and elegant wine, with well-balanced tannin structure and a delicate aroma of ripe cherries and plums. Wood is delicately noticeable on nose. Wood, fruit and tannins are well integrated into each other.

Meat: Spicy lamb, meat casseroles, souvlaki and braaied sosaties. Ostrich steak, slow simmered oxtail and roast springbok with bacon. Herbs: Rosemary and spices. Side dishes: Red and green peppers.

**variety** : Shiraz | 100% Shiraz

**winery** : Deetlefs Estate

**winemaker** : Kobus Deetlefs

**wine of origin** : Breede River

**analysis** : alc : 13.5 % vol    rs : 2.90 g/l    ta : 5.80 g/l

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

**pack** : Bottle

**ageing** : A multi-dimensional wine exhibiting excellent ageing potential.

**in the vineyard** : **Rootstock**: R99

**Clone**: SH99 & SH1A

**Plant Date**: 1998

**Hectares**: 11ha

**Average Ton / Ha**: 12 t/ha

**Trellising System**: 4-wire vertical Perold

**Irrigation System**: Drip

**about the harvest**: Grapes were selectively hand picked, attention paid to avoid green tannins that is present in the ripening stage. The grapes were harvested on 23 March 2002.

