

## Drostdy Hof Shiraz 2003

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Colour: Medium to dark ruby.

Bouquet: Ripe fruit with spicy, smoky undertones.

Taste: A medium-bodied wine with a soft and languid mouth feel.

A very versatile wine that can be enjoyed with pasta, as well as with red and white meats.

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**variety :** Shiraz | 100% Shiraz

**winery :**

**winemaker :** Thinus Kruger

**wine of origin :** Coastal

**analysis :** alc : 13.72 % vol   rs : 4.5 g/l   pH : 3.64   ta : 5.7 g/l

**type :** Red   **wooded**

**pack :** Bottle

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**in the vineyard :** Grapes for the Shiraz were sourced from both bush and trellised vineyards, in Stellenbosch, Paarl, Malmesbury and Worcester, established at varying altitudes, from 50 m to 180 m above sea level.

**about the harvest:** The grapes were harvested by hand at between 24Â° and 25Â°Balling in the beginning of February.

**in the cellar :** Part of the wine was fermented for four days on the skins to preserve as much fruit as possible and extract enough colour, with about 35% of the grapes fermented until dryness on the skins to give the wine good structure, but making sure the tannins are not overtly big and aggressive. The wine was matured on a combination of French and American oak staves for nine months to add spice and complexity.