



SRP
\$9.99

EXCELSIOR ESTATE

SHIRAZ 2006

“Excelsior...represents another of those South African instances where one wonders how the wines can possibly be well-made, distinctively packaged, exported to the States, and still sell for a mere ten dollars.” – *Parker’s Wine Advocate*, August 2008

VITICULTURAL PRACTICES

Varietal:	100% Shiraz (Syrah)
Appellation:	Robertson
Soil Type:	Calcareous clay
Age of Vines:	3-7 years
Trellising:	5 Wire Perold
Yield:	10-12 tons/ha
Irrigation:	Drip
Picking Date:	March 1-20, 2006
Grape Sugar:	24.5 – 25.5° B
Acidity:	4.5 g/l
pH at Harvest:	3.8



WINEMAKING PRACTICES

Fermentation Temperature: 28 - 32° C

Method:

The wine was fermented in stainless steel tanks for 7 days, with pumpovers performed twice daily. The wine was pressed when dry and oak aged for 10 months.

Wood aging:

10 months in 80% French oak and 20% American oak.

TECHNICAL DETAILS

RS:	3 g/l	pH:	3.58
TA:	5.8 g/l	Alcohol:	14.5%

TASTING NOTES

This ripe, jammy Shiraz is bursting with juicy flavors of blackberry, cherry, licorice, and plum, with hints of vanilla, mocha, and Asian spice and subtle earthy undertones. A superb value, it makes an ideal mate for grilled meats, burgers, and short ribs.