



EXCELSIOR

ESTATE

SHIRAZ 2007

“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:	4-8 years
Trellising:	5 Wire Perold
Yield:	10 tons/ha
Irrigation:	Drip
Picking Date:	February 28 – March 20, 2007
Grape Sugar:	24 – 25.5° B
Acidity:	5 g/l
pH at Harvest:	3.8



WINEMAKING PRACTICES

Fermentation Temperature: 30° C

Method:

The wine was fermented in stainless steel tanks for 7 days, with pumpovers of 1 hour performed twice daily. The wine was pressed after 5 days and was aged in a combination of French and American oak for 8 months.

Wood aging:

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

TECHNICAL DETAILS

RS:	3.6 g/l	pH:	3.57
TA:	5.6 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 dark chocolate and Asian spice and subtle earthy undertones. A superb value, it makes an ideal mate for grilled meats, burgers, and short ribs.

RATINGS

87 points *Wine Enthusiast* “Best Buy”