

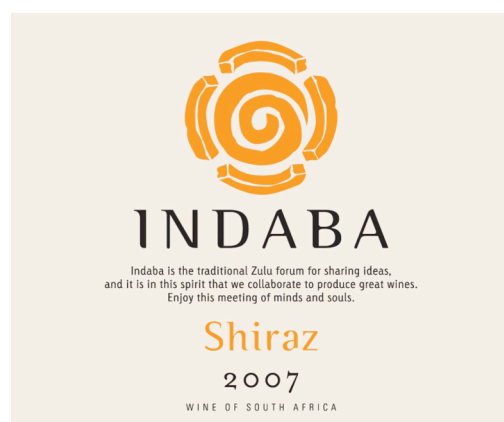
INDABA

SRP
\$9.99

SHIRAZ 2007

VITICULTURAL PRACTICES

Varietal:	100% Shiraz
Appellation:	Western Cape
Soil Type:	Calcareous Clay
Age of Vines:	3 -8 years
Trellising:	5 wire Perold
Yield:	10 tons/ha
Irrigation:	Drip
Picking Date:	February 27 – March 20, 2007
Grape Sugar:	25-26° B
Acidity:	5 g/l
pH at Harvest:	3.8



WINEMAKING PRACTICES

Fermentation Temperature: 30° C

Method:

Fermentation occurred in stainless steel tanks, with pumpovers of one hour performed twice daily. The wine was pressed after 5 days and was oak aged for 8 months.

Wood aging:

8 months in French oak.

WINE DETAILS

RS:	7.5 g/l	pH:	3.63
TA:	5.61 g/l	Alcohol:	14.5%

TASTING NOTES

This fresh, juicy Shiraz flaunts lively flavors of ripe mulberry, black cherry, and dark chocolate, with hints of white pepper, earth, and spice. It makes a perfect partner for bacon cheeseburgers, grilled sausages, hearty pasta dishes, and lamb chops.