

# Shiraz

## Private Cellar 2010



### Cultivar

100% Shiraz

### Characteristics

Elegance, finesse, complexity and concentration of fruit - full bodied

### Tasting notes

The 2010 vintage will be remembered for its layered and complex character. It shows an enchanting deep crimson colour with aromas of cinnamon, black fruit and liquorice. There is a vibrant acid level with an elegant tannin structure which is well rounded and complex on the creamy palate. The balance of oak, spice and fruit is exceptional.

### In The Vineyard

Soil Low yielding, well drained vertical shale/schist

Aspect west, north and east

Trellis and bush vines

### Harvest

Grapes were night harvested and picked by hand to retain flavours.

Yield: 5.8 tons/ha

### Cellar Practices

A 48 hour cold maceration period was given prior to fermentation to extract colour and fruit. During fermentation extraction by a combination of punch downs and pipeage were done 3 times a day. MLF took place in the barrel. Matured for 22 months in 35% new, 50% 2nd fill and 15% 3rd fill 300 litre French barrels.

### Analysis

Winemaker Pierre Wahl

Alcohol 15.03 %

Acidity 6.0 g/l

Appellation Tulbagh

Viticulturist Neville Dorrington

Residual sugar 2.2 g/l

pH 3.53

### Ageing Potential

At least 15 years after vintage

### Serving Temperature

Recommended to be served at 17°C

