

NIEL JOUBERT CHRISTINE MARIE SHIRAZ 2006



Grape Varietals:	100% Shiraz
Alcohol:	16%
pH:	3.65
Acidity:	4.8g/l
Residual Sugar:	3.9g/l

Vineyards:

The Shiraz we have planted on is one of the more vigorous clones, and to this end it is planted on a stonier portion of the farm so that it can struggle a bit. Rarely irrigated it provides grapes with a huge depth of flavour. Harvested mid season.

Winemaking Note:

Grapes were at a sugar level of 25°B. The pulp underwent a cold soak for 1 day before fermentation at 22°C for 8 days. The pulp was then pressed before malolactic fermentation took place. 10% of this wine is matured in small French oak barrels, prior to re-blending with the remainder.

Tasting Note:

Opaque to the rim with blue/black reflection. Nose loaded with dark berries, lots of vanilla with hints of anise, violets and some lavender. Big, rich full mouth loaded with everything the nose suggested and slow, well rounded flow across the palate. Velvet, with mellow tannins. Already very drinkable yet has great development potential over next six or more years.

Enjoy:

Lovely wine that will be great partner to rich winter stews and roasts.