

NIEL JOUBERT

SHIRAZ 2006

Grape Varietals:	100% Shiraz
Alcohol:	14.5%
pH:	3.62
Acidity:	5.0g/litre
Residual Sugar:	4.1g/litre

Vineyards: The Shiraz we have planted is one of the more vigorous clones, and so 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.

Winemaking Note: These Shiraz grapes were harvested at 25° Balling and underwent a cold soak for two days. The juice was fermented for 10 days on the skins at 22° C. Pressing took place at 5° balling. Malolactic fermentation occurred in the tank. 25% of the wine went into small barrels and the maturation period was 16 months

Tasting Note: Opaque with purple rim. Rich, dark berry nose with loads of spice and fine oak. Enormous mouth feel loaded with rich berry fruit and slow, soft, almost syrupy flow across the palate. Full, ripe fruit flavours are deposited all the way Big wine yet beautifully balanced. Long, aromatic finish. Very attractive now but lots of potential still to develop. A massive wine!

Enjoy: ...wonderful with a rib of beef.