

Vergenoegd Shiraz 2003



technical analysis

Winemaker : John Faure
Main Variety : Shiraz
Alcohol : 13.5 %vol
pH : 3.54
RS : 2.3 g/l
Total Acid : 6.1 g/l
Appellation : Stellenbosch

characteristics

Type : Red
Style : Dry
 WOODED



tasting notes

Colour: Deep, brooding, rich dark red with a crimson edge.

Nose: Opulent raspberry and dark fruits with spices and hints of vanilla. Subtle whiffs of smoked bacon with characteristic white pepper.

Palate: Intense fruit burst backed with white chocolate and spices. Elegant, velvety texture with full mouthfeel. Smooth, round, lingering tannins with a superb balance between fruit and oak.

blend information

94% Shiraz; 6% Cabernet Sauvignon

in the vineyard

Made from a mixture of blocks of Shiraz. The soils vary from alluvial to sandy on a deep yellow clay base, restricting yield naturally, thus providing good quality grapes that ripen easily without losing too much of their natural acidity. An extensive summer canopy management program is followed to provide an ideal balance between the amount of leaves and grapes to promote good colour and fruit concentration. Irrigation is supplied when needed, thus enabling the grapes to ripen easily without placing undue stress on the vines.

in the cellar

Wood Maturation

22 months in 100% 300 litre French oak barrels

1st Fill: 65%

2nd Fill: 35%

Bottling Date: 09/02/2005

Vergenoegd Wine Estate

Tel: +27.218433248 Fax: +27.218433118 Email: info@vergenoege.co.za Website: www.vergenoege.co.za
 P.O. Box 1, Faure, 7131, South Africa

Bife à milanesa, feijão, arroz e suflê de cenoura. Almoço em 12/10/2012.