

SHIRAZ 2010

WINEMAKING

The selection process for this special cuv e already started with the identification of the specific vineyards and working at it with special care from pruning right through to harvesting ensuring a low yield (approximately 5 tons per hectare) and premium quality. The grapes were picked at optimum ripeness approximately 27  Balling (Brix). After de-stemming and slight crushing the mash was taken to open fermentation tanks where traditional wine making methods are still implemented. During fermentation the temperature was regulated between 25-28 C and the cap regularly wetted by the traditional method of pushing the skins down into the must manually every two hours. This together with pumping-over of the must onto the skins allows the colour and flavour to be extracted very effectively. It took five days to ferment dry and was then left on the skins for another day before racking and pressing. After malolactic fermentation started the wine was transferred to 300 liter French oak barrels where it was left to mature for eighteen months. 3% Viognier of the 2011 vintage was blended in just before bottling.

TASTING NOTE

Claimed'Or Shiraz is a full-bodied, complex wine with excellent fruit and wood integration. Lots of work in the vineyard and minimal interference in the cellar allows this wine to express its terroir to the fullest. A deep red, almost black colour. A spicy mix of freshly cracked black pepper with hints of coriander and cinnamon followed by robust red berry fruit are evident on the nose. On the pallet the rounded red berry fruit gives a full mouth feel with silky tones of coriander and hints of coffee, mocha and bitter chocolate, ending with a noticeable toastiness and soft touch of vanilla flavours. Excellent fruit and wood integration with firm but juicy tannins that will allow this wine to age beautifully.

FOOD PAIRING & SERVING SUGGESTION

This wine will pair with barbequed steak or any other red meat dishes. Serve at room temperature (18 C).

ANALYSIS

Residual Sugar 4.3 g/l
Alcohol 14.38 %
Acidity 7.3 g/l
PH 3.41
VA 0.76 g/l
Total Extract 28.5 g/l
Total SO² 106 mg/l
Free SO² 23 mg/l

AWARDS

3.5 Stars John Platter 2013
Bronze London International Wine and Spirit Competition (IWSC) 2012

