



AVONTUUR ESTATE



SHIRAZ 2008

APPELLATION Wine of Origin - Stellenbosch

BLEND 100% Shiraz

HARVEST DATE 19 March 2005
Average °B at harvest: 25 balling

ALCOHOL 15,5%; T.A. 4.5 g/l; P.H. 3.7; R/Sugar 2.5 g/l

VINIFICATION

Harvested at full ripeness (25°B). De-stemmed. Cold-soaked for 2 days. Inoculated with yeast. Pumped over regularly. Malolatic fermentation in tanks. Aged in new American oak barrels. 50% was New American oak and the other 50% in new & 2nd fill French oak. After 13 months lightly filtered and bottled.

BOTTLING DATE 26 August 2009

OPTIMUM DRINKABILITY 2009- 2013

COLOUR Full bodied, Deep Plum heart.

AROMA

Forthcoming with cigar box and lots of black cherry, cinnamon and ripe purple plums adding to the pleasure.

FLAVOUR

Firm tannins and an attractive nuttiness manifesting in marzipan and caramel with undertones of vanilla.

FINISH Good structure and balance with a velvety finish.

GENERAL

Great with rich pasta dishes or north African cuisine like Moroccan Chicken Tagines. Also a match with South African Bobotie and Malay curries.