

## **CRONIER: SHIRAZ 2011**

### **VITICULTURE:**

The grapes for this wine came from ten year old Shiraz block planted in rich well drained Swartland/Glenrosa soil types.

### **WINEMAKING:**

The grapes are harvested at optimum ripeness to ensure good fruit, a dark red colour and a good structure. The grapes are destemmed and crushed at the cellar and after directly pumped to stainless steel tanks. Cold maceration is applied for two days before fermentation to extract as much colour and flavor as possible.

After fermentation is started, the wine on the skins is left to ferment at temperatures between 23 – 26 degree Celsius. During fermentation the skins and the must is continually mixed for optimum flavor and colour extraction as well as even fermentation.

After fermentation, the wine is allowed extend skin contact before it is pressed to obtain the dry wine. This allows for added extraction, complexity and structure. It was matured for 6 months in French Oak Barrels.

### **TASTING:**

A medium-bodied inky black Shiraz with complex spicy peppercorn and granadilla flavours. The palate is full flavoured and ample with lots of freshness. Supple tannins add to early drinkability.

### **ANALYSIS:**

pH: 3.51

Acidity: 5.8g/l

Residual Sugar: 6.2g/l

Alcohol: 14%