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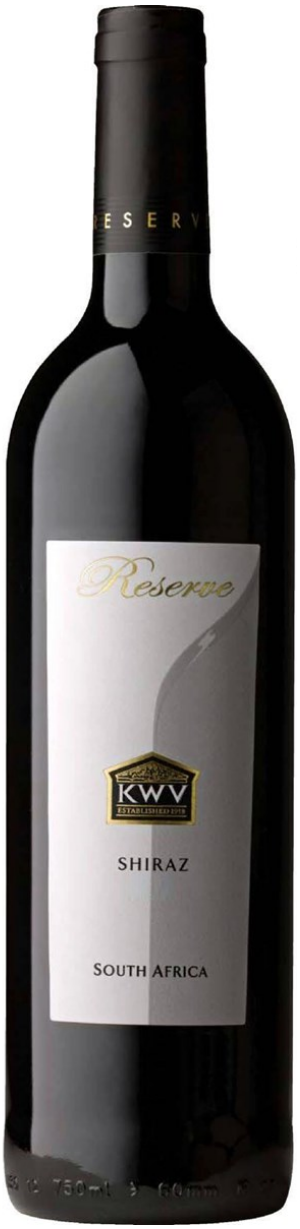
KWV Reserve Collection Shiraz 2009

This deep red wine with purple hues displays juicy raspberry and strawberry fruit on the nose. The fruit is complemented by soft white pepper, cigar box and spice nuances. The wine is concentrated with fruit and tight, silky tannins with integrated oak. The aftertaste is fruity and lingering. Due to the excellent balance of fruit and oak, this wine is a perfect companion to food.

This wine is best enjoyed with smoked red meat dishes or flavourful pasta dishes.



variety : Shiraz | 100% Shiraz
winery : KWV Classic Collection
winemaker : The Winemaking Team
wine of origin : Western Cape
analysis : **alc :** 13.0 % vol **rs :** 2.70 g/l **pH :** 3.43 **ta :** 6.50 g/l
type : Red **style :** Dry **body :** Full **wooded**
pack : Bottle **size :** 0 **closure :** Cork

ageing : This wine can be enjoyed now, but will continue developing over the next 5 - 8 years.

in the vineyard : Vineyards
South Africa's vineyards are mostly situated in the Western Cape near the coast. This is the southernmost region of the African continent, and has a Mediterranean type climate and diverse soils perfectly suited to quality grape production. This wine is made from grapes originating in Stellenbosch, Elgin and Wellington.

Vintage Conditions
Cool temperate conditions during the growing season resulted in small, concentrated berries. Veraison was even, therefore ensuring even ripening of grapes. The period was characterised by low disease incidence. During harvest, the cooler than average summer temperatures resulted in an excellent balance between sugar and acid. Lower yields deliver a well balanced wine that offers intense fruit flavours.

about the harvest: Specially selected Shiraz grapes were harvested at optimal ripeness.
Harvest Date: March
Yield: 5 - 8t/ha

in the cellar : Winemaking
Specially selected Shiraz grapes were harvested at optimal ripeness. They were crushed and the juice fermented on the skins until dry. After fermentation the wine underwent malolactic fermentation. The wine was then matured in barrels, before being blended and bottled.

Maturation: 300 litre French and American oak barrels for 16 months. 40% of barrels were new.
Total Production: 39 000 litres
Bottling Date: December 2010

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