



2004

VARIETAL 100% shiraz

VIINEYARDS

Origin	Stellenbosch
Soil	decomposed granite & gravel
Age of vines	10 - 15 years
Yield	2 tons per acre
Harvest	end-February 2004

VINIFICATION

Fermented at 82° F with regular pumping over	
Short skin contact after fermentation was allowed	
Barrels	300 L barrels
	80% American - 2nd fill
	20% French - 3rd fill
Aging	12 months
Bottled	May 2005
Released	December 2005
Production	700 cases (8400 bottles)

TECHNICAL

Alc	pH	TA	RS
14%	3.7	5.8	2.6

TASTING NOTES

Pepper on the nose with noticable cherry.  
Flavors of very ripe strawberries, cocoa and coffee.  
A medium body shiraz with bold tannins that will integrate  
over time lifting the intense fruit structure.