

# Bob's

## AFRICAN w i n e s



2005  
shiraz

Cultivar :	100% Shiraz
Situation :	Swartland
Altitude :	152m above sea level
Distance from sea :	80 Km (50 Miles)
Soil type :	Glenrosa/Oakleaf
Rootstock :	Richter 99
Ages of vines :	7-9 years
Trellising :	Vertical five wire
Pruning :	2 Node spurs
Irrigation :	Drip irrigation
Harvested :	Mid – End March 2005
Grape analysis :	Acidity: 6.5 g/l pH: 3.45 Sugar: 24.5° Balling
Yield :	6 Tons/Ha

Winemaking Record:  
Fermentation Temperature: 26 - 28°C  
Method: Three times daily pump-overs.  
Wine underwent 100% malolactic fermentation.  
Wood Aging: 1 year in small wooden casks (85%)

Bottled : 17 April 2007

Wine Analysis :	Alcohol : 13.06
	Total acid : 6.5 g/l
	pH : 3.54
	Residual sugar : 2.9 g/l

Winemaker's Comment :

A wine that develops quickly in the glass, the 2005 Shiraz brings together 15% unoaked Shiraz with the balance (85%) or core of the wine, having spent one year in small American oak wood casks. A Shiraz with distinctly South African terroir, it presents the traditional meaty & white pepper characteristic of the varietal, all wrapped in dark berry nuances. This wine is produced from young 7-year old vines, producing a wine that is lighter in weight with layered Shiraz flavor and texture, balanced within soft, rounded tannin. A great sipping wine, or a nice compliment to braised lamb, ribs or pork dishes.

Maturation Potential : 3 - 5 years

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