



## The Glass Collection Shiraz 2009

The Glass Collection Shiraz is a dark rich coloured wine. The wine displays luscious, complex dark berry core with hints of violets and spicy plums. It shows tremendous concentration and generous fruit on the palate with a velvety texture.

### Weather Conditions – Simonsberg, Stellenbosch

- Post 2008 harvest June to September were wet and cold.
- December was warm with drying January being cooler.
- From mid January to March was hot to very hot.
- Budding was good and even.
- Due to cold wet spring conditions the shoot growth was uneven.
- Flowering was good.
- Yield 7 Tons/HA. 48 HI/HA.
- Harvested by hand from late February to early March.

### Winemaking

The grapes were hand sorted and lightly crushed into stainless steel fermentation tanks, a percentage of Shiraz was fermented with whole bunches. They were given a cold soak for three days before allowing the natural fermentation to start. Three pump overs a day were done on the tanks during fermentation as well as two rack and returns, after which they underwent extended skin contact for 2-3 weeks. The wine was placed in French oak barrels to undergo malolactic fermentation. Matured for 12 months in French oak and rack on average every four months.

### Grape Varieties

Shiraz

### Production

4,500 cases - 27,000 bottles

<b>Analysis</b>	Alcohol: 14,5% Vol.	Total Acidity: 5,1 g/L
	pH: 3,7	Residual Sugar: 2,0 g/L



### Points & Awards

★★★★ (4 stars)  
Wine Magazine Shiraz  
challenge 2011, SA

#### Silver

Veritas Wine Awards 2010, SA

#### 87/100

Wine Spectator, USA

#### 91/100

eRobertParker.com

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For the complete list of Points & Awards refer to the Points & Awards section on our website.