



Doreen Shiraz

main variety sauvignon blanc **vintage** 2016 **analysis** alc: 13.5 | ph: 3.4 | rs: 4.0 | ta: 6.7
type white **producer** Teddy Hall Wines **style** dry **winemaker** Teddy Hall
wine of origin Coastal Region

tasting notes

Deep purple, layered with berries and spice, and noticeable smoky Shiraz character. The purity of black fruit and concentration is seductive. While still young, the finish is a touch mouth puckering but being packed with primary fruit flavours it will gain in complexity and seductiveness with age.

ageing potential

This wine needs time to show its true colours. It will gain in complexity and be at its best around 2019.

food suggestions

This wine can be enjoyed with most beef, lamb, venison, chicken, vegetarian and pasta dishes.

vineyard

The vines which yielded the fruit for this wine were planted in 1995, on broken shale soils in a prime part of Stellenbosch. An average of 6.7 tons of fruit per hectare was harvested off the trellised and drip-irrigated vines.

harvest

After tasting and analyzing the grapes I decided to pick late in February. At that time the sugar level was recorded as 24.8° Balling while the acidity was measured at 6.8g/l average and the pH was 3.3.

cellar

Four ton capacity open fermenters were used in the making of this Shiraz. It was inoculated with a red wine yeast on its second day in the winery. The cap of fermenting grapes was punched down gently rather than vigorously because Syrah has a somewhat soft skin which disintegrates if worked too hard. After five days of skin contact it was pressed and then pumped into tank where it underwent malolactic fermentation. The next step in the process was to transfer it into second, third and even fourth-fill barrels for between 12 and 14 months of maturation. After tasting my way through the wines, I made a selection and then bottled the DOREEN Shiraz with the minimum of interference.

