

BOTHA KELDER



Shiraz

Origin

Breedekloof, South Africa

Cultivar

100% Shiraz

Terroir

Deep dry alluvial soil

Analysis

Alcohol: 16.05%

Sugar: 3.4g/l

Acid: 5.2g/l

pH: 3.58

Viticulture

Yield: 15 Tons / Ha

Trellis System: Two wire extended Perold

Age of Vines: 13 years

Irrigation: Micro Irrigation

Oenology

Harvest Type: Hand picked

Crushing: Destemmed and Crushed

Fermentation: Fermentation on skin for 10 -12 days @25 °C – 28 °C

Tanks: Stainless Steel

Tasting profile

A medium to full body wine with complex fruit and spicy aromas, integrated with smooth oak tannins