

Borg Family Shiraz 2005

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Tasting notes

Rich, fruit intense aromas of dark berry fruit supported with subtle nuances of ripe apricot. It has a full palate with lots of dark berry fruit flavours and a long intense finish.

The vineyard

The Shiraz grapes are harvested from a block of vines on Ingwe farm in Somerset West. The block is south facing, and no more than 3 kms from the ocean. These vines are amongst the only vines in South Africa planted on it's own rootstock. They yielded approximately 6.5 tons to the hectare. The Viognier is from Stellenbosch Kloof.



The harvest

The grapes were hand picked into small baskets. We hand destalked a large portion of these grapes giving the gentlest possible handling. The Shiraz and Viognier grapes were co-fermented in small half tonne open fruit bins and hand punched twice daily. Before the wine was totally dry, we pressed it off its skins with a hand operated basket press.

The cellar

The newly pressed wine was placed in a mixture of new and used oak barrels and completed alcoholic and malolactic fermentation in wood. Great care has been taken throughout the making of this wine to ensure the wine has an elegant and balanced tannin structure.

This wine was hand bottled with 1634 bottles produced.



Ageing potential

This wine is drinking well now and for the next three years.

Blend information

95% Shiraz 5% Viognier

Technical Analysis

Alcohol	14.65 %vol
PH	3.74
RS	2.2 g/l
Total Acid	6.3 g/l
Appellation	Stellenbosch