

Borg Family Shiraz 2006

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Tasting notes

Bright intense aromas of red berry fruit supported by toasty oak. It has a full palate with lots of fresh crunchy red 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 is about 3 kms from the ocean. This makes it one of the most maritime influenced vineyards in South Africa. The vines yielded approximately 7.2 tons to the hectare. We finished the wine by blending 10% of Cabernet to the Shiraz



The harvest

The grapes were hand picked into small baskets in Mid February 2006. The grapes were taken to a cellar in Stellenbosch where they were destalked and gently crushed. The wine was fermented in a small tank. 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 in January 2007 with 3808 bottles produced.



Ageing potential

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

Blend information

90% Shiraz 10% Cabernet Sauvignon

Technical Analysis

Alcohol	14.2%vol
PH	3.61
RS	2g/l
Total Acid	5.7g/l
Appellation	Stellenbosch