



MICHÉLE D'Or

A PASSION FOR PERFECTION

MICHÉLE D'OR SHIRAZ 2017



THE WINEMAKING

This wine consists of only one cultivar, Shiraz. The grapes were handpicked. The grapes came in at 25 Balling, were destemmed and cold maturation lasted 48 hours. After cold maturation the pulp was inoculated with a yeast strain and fermentation took place for a period of 15 days at a temperature of 25 - 26 °C. In this 15 day period regular (4 times per day) pump overs were exercised. The juice was pressed when the fermentation finished which paved the road for Malolactic fermentation to start and finish in 25 days. The wine matured in 100% French oak barrels for a period of 12 months. After maturation the wine was prepared for bottling.

CELLAR MASTER COMMENT:

Deep ripe fruits, blackberries and plums, accompanied with violets and white pepper. The palate is rich and juicy with well-balance fine tannins for a lingering finish. Maturation potential: 5-10 years.

CHARACTER:

Flavours of blackberries and violets.
Enjoy with succulent steak.
Best enjoy at 18 °C

ANALYSIS:

Alcohol	14.5%	FSO2	32
RS	4.1	TSO2	93
TA	5.7	pH	3.61
VA	0.69		

Shiraz 2017

