



Sir Lambert

The Admiral's Shiraz 2010

Origin:	Lamberts Bay; Cape West Coast; South Africa		
Blend:	100% Shiraz		
Analysis:	Alc:	14.38%	
	Total Acid:	6.3g/l	
	RS:	3.3g/l	
	pH:	3.58	
Terroir:	Slope:	South-facing slopes	
	Soil:	Limestone soil	
	Climate:	Moderate with cooling sea breezes from the Atlantic Ocean.	
Viticulture:	Yield:	6 t/ha	
	Trellising:	4 wire Perold	
	Age of vines:	5 years	
	Irrigation:	Additional micro irrigation	

Oenology:

The grapes are harvested early morning. Harvesting is done by hand.

Maturation:

Minimal intervention in the natural process of vinification, allowing the cultivar to express its individual characteristics and the terroir of its origin. Traditional punch-downs every 4 hours during fermentation, 16 months 75% new French oak maturation.

Winemaker's notes:

This cool climate Shiraz presents an intense nose of ripe plums, pomegranate and fynbos. These flavours with well integrated French Oak follow through on the palate, producing a wine with supple tannins and a velvety finish.

Food suggestions:

Enjoy with spicy red meat dishes including venison.

Awards:

2008 vintage: 4 Stars - John Platter Wine Guide '10

2008 vintage: Gold - Michelangelo International Wine Awards '08