

EAGLES' NEST

CONSTANTIA

EAGLES' NEST SHIRAZ 2008

Variety: Shiraz
Bottling date: November 2009
No. of bottles: 10 500

RATING

BA Comair Trophy - Best Shiraz, Best Red Wine Overall Trophy at the Old Mutual Trophy Wine Show 2010.
TCP 10 - Wine Magazine Shiraz Challenge 2010.



ANALYSIS

Alcohol	14.50 vol %
Residual Sugar	2.1 g/l
TA	5.9 g/l
VA	0.70 g/l
pH	3.71
SO ₂ (free)	25mg/l
SO ₂ (total)	56 mg/l

TECHNICAL NOTES

The grapes for this wine were the second and third vintage off five and six year old vines. The vineyards aspects range from east to north, and are perfectly positioned for a cool climate Shiraz. All grapes were hand picked, de-stalked and crushed into medium sized open top fermenters, to undergo fermentation. Punch-downs or pump-overs were performed three to four times per day, these practices being determined by twice daily tastings by the winemaker. This ensured that at all times the fermenting must evolved to embody the desired style. The fermentation temperature was controlled to between 24 and 30 degrees Celsius. Fermentation took 12 days to complete, after which the free run wine was drawn off and the skins were pressed in a 3.5 ton pneumatic bag press. The wine was then racked into first-, second- and third-fill French oak barrels, where malo-lactic fermentation took place. Six different cooperages were used, each specifically chosen to complement the different nuances of this very complex wine. During maturation, the wine was racked twice. After 16 months in barrel, selected components of the wine were racked to tank and blended to create a harmonious finished product. A light filtration was done at bottling in November 2009.

DESCRIPTION

Typical cool climate Shiraz with a rich, fresh, dark- plum colour. On the nose the prominent white pepper tones, a hall mark of the Eagles' Nest Shiraz, are complemented with dark red berry fruit and hints of violets. These primary aromas are lovingly enveloped by hints of leather and smokiness which derive from the wine's maturation in barrel. On the palate one realises the integration of all flavours and aromas, with white pepper and red berry fruits remaining the driving force. Soft, integrated tannins and a structured mid palate hold true and follow through to an extended mouth coating after taste. Finely balanced acidity focuses the flavours and ensures that this wine will mature well up to 2020.

