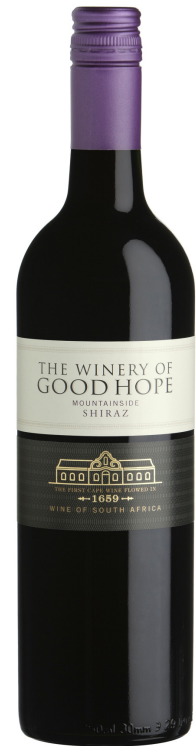




THE WINERY OF GOOD HOPE

VARIETAL	Shiraz	
FEATURE	Mountainside	
VINTAGE	2009	
APPELLATION	Stellenbosch	
ANALYSIS	alcohol	14.5%
	total acidity	5.1 g/l
	pH	3.75
	residual sugar	3.8 g/l
PRODUCTION	3500 (12 x 750ml.) cases	



VINEYARDS & HARVEST

2 Mature, trellised vineyards, both in the premium, maritime Stellenbosch Appellation : one on the slopes of the Helderberg Mountain the other in Devon Valley –both overlooking False Bay and towards the South Pole, over the Atlantic Ocean. The soils are composed principally of deposited granite, with some clay, which give rise to the excellent depth and minerality of the wine, its sound balance as well as its spicy flavours. The Helderberg grapes lend more structure, spice and minerality; the Devon Valley grapes give riper fruit and juiciness.

Green harvest thinning was carried-out sufficiently early in the growing cycle, allowing for focused development of a smaller yield (+/- 50 hl / ha). 2009 was one of the great modern vintages, producing some of the very finest grapes of the millennium thus far. This is reflected in the purity of the wines from this vintage, their approachability and their all-round fantastic quality.

VINIFICATION

Grapes hand harvested, crushed and destemmed into large fermenters. Cold soaked for several days on the skins to promote fruitiness, colour and flavour. Fermented for 10 days, until dry, using periodic pump-overs throughout. Micro-oxygenation carried-out in tank before and after malolactic fermentation, with the wines still on the lees. Pressed juice kept separately from free-run juice, matured and micro-oxygenated separately, before final assembling. 1/2 matured in 2nd, 3rd & 4th-fill small French oak barrels, the rest in tank. In both cases, still on the lees.

WINEMAKER'S COMMENTS

The Winery of GOOD HOPE Shiraz focuses on using natural methods to achieve a balanced style that promotes drinkability, but which releases flavour, varietal spiciness, individuality, balance and freshness. The great innate attributes of Shiraz. The ultimate test is if can you drink a bottle on your own ? Answer this when you're onto your second bottle