



2006 Sebeka® South Africa Shiraz

Our winemaker Andries Blake believes that it is important to honor South Africa's 350-year winemaking heritage while appealing to today's wine tastes. Sebeka wines offer complex flavors yet remain uniquely approachable for American wine consumers. By balancing exotic aromas and intense fruit flavors, Andries believes that his Sebeka wines showcase the natural beauty of the South Africa landscape.

Winemaking Notes

The grapes used to create the 2006 Sebeka South Africa Shiraz were grown in a number of South Africa's finest vineyard districts located across the Western Cape. The cooler districts benefit from the fog created by the cold ocean currents coming north from Antarctica, as well as the vigorous "Cape Doctor" cross winds coming from the Atlantic and Indian oceans. The warmer districts take advantage of the bright South Africa sunshine and produce grapes with deep, rich colors and ripe fruit flavors. By marrying grapes from such diverse areas, Andries was able to produce a finished wine of great character and complexity.

The Shiraz grapes were carefully hand harvested and gently de-stemmed. They were then crushed, pressed and fermented in upright stainless steel tanks to retain the bold fruit flavors of the wines. The juice was allowed one week of fermentation at 22-25°C, and afterwards spent five days macerating on the skins to intensify color and flavor. All of the lots underwent malolactic fermentation. Andries tasted the final wines and blended in a small percentage of Merlot to add additional layers to the finished wine.

Taste Profile

Our 2006 Sebeka South Africa Shiraz is a fruit-driven wine that showcases the jammy blackberry, dark cherry and earthy notes so characteristic of Shiraz highlighted by subtle notes of brown spices, cinnamon and toasted oak. This bright garnet wine is well-balanced and easy to pair with a wide variety of foods, and especially good with pork or lamb dishes. This wine is at its best if enjoyed within one year of release, but should be able to age in the bottle for up to five years.

Date of Harvest	Early to Mid- February 2006
Sugar at Harvest (Brix)	23.2
Alcohol Content (% V/V)	13.5%
Titrateable Acidity (g/100ml)	0.58
pH	3.64
Residual Sugar (g/100ml)	0.36
SRP	\$9.99
Appellation	Western Cape, South Africa