

GRANGEHURST
2003
SHIRAZ CABERNET SAUVIGNON *Reserve*



GRAPE VARIETY	Shiraz (54%) Cabernet Sauvignon (46%)
VITICULTURE	Shiraz grapes harvested on 13 March 2003 from a gently sloping vineyard in Firgrove (Stellenbosch); Cabernet Sauvignon grapes harvested on 28 March 2003 from a vineyard on the slopes of the Helderberg Mountain (Stellenbosch). These vineyards are both within 8 km of False Bay and the quality of the grapes was positively influenced by cool southerly summer sea breezes. Both vineyards trellised – the Shiraz being a young vineyard (planted in 2000); the Cabernet Sauvignon vineyard was established in 1987.
WINEMAKING NOTES	Grapes harvested by hand into lug baskets (\pm 18 kg per basket); hand sorting of grapes (basket to basket) to remove leaves, unripe or diseased grapes; then destemmed and crushed (\pm 50% whole berries) and pumped to open fermenters; manual punchdowns (<i>pigeage</i>) 4 to 6 times per day for duration of fermentation (\pm 7 days); the Shiraz was on the skins for a total of 13 days, and the Cabernet had 8 days of skin contact; the wines were drawn off and pressed using wooden basket presses; free-run and press wines of each varietal were blended but the Shiraz and Cabernet components were kept apart and racked to 225 litre barrels; malolactic fermentation in barrels; barrel to barrel and barrel to tank rackings to clarify and blend the wine.
BARREL MATURATION	Matured in 3 rd fill French oak barrels for 34 months.
BOTTLING	A blend of 54% Shiraz and 46% Cabernet Sauvignon was racked from specially selected barrels to a small stainless steel bottling tank; from there the wine flowed by gravity via a cartridge filter into the filler. Only 916 bottles produced and labelled under the Grangehurst "Black and Gold" Reserve label. This is the first wine bottled by Grangehurst to include Shiraz on the label.
WINE ANALYSIS	Alcohol 14,56% vol (14,5% on label) Residual Sugar 2,4 gram / litre Total Acidity 6,1 gram / litre pH 3,60
TASTING NOTES	Tasting notes (October 2007): Dark ruby, slight garnet colour; sweet, spicy red berry fruit from the Shiraz and rich cassis, violets and robust tannins from the Cabernet Sauvignon; subtle mocha, cedar complexity from barrel maturation; a full-bodied, barrel matured dry red wine with a smooth, velvet texture and a long finish. Recommended drinking 2007 to 2013 (if correctly cellared). Enjoy this wine with fine cuisine such as grilled aubergine Mediterranean parcels, stuffed peppers, roast pork with apple sauce and sage, or savoury lamb stew.
ADDITIONAL INFORMATION	If you would like further information on this wine or any other Grangehurst wines, please: Tel (021) 855-3625 International Tel + 27 21 855-3625 Fax (021) 855-2143 International Fax + 27 21 855-2143 e-mail: winery@grangehurst.co.za website: www.grangehurst.co.za Write to: Grangehurst Winery, P O Box 206, STELLENBOSCH 7599, South Africa