



BLOEMENDAL

WINE ESTATE



Waterlily Shiraz 2011

Grapes: 100% Shiraz

Origin: Estate grown, Durbanville

Date of Picking: March 2011

Production Method & Ageing:

Handpicked grapes de-stemmed and crushed at the cellar. The wine fermented on the skins in open top fermenters for a period of 15 days with twice daily punch downs to assist extraction. After pressing the wine underwent malolactic fermentation in tanks. Aged in 300L French oak barrels for 16 months, 2nd and 3rd fill barrels used.

Tasting note/ ageing ability/ recommendations:

Intense colour, brooding nose of meat, spices, ground pepper and liquorice leads to a full bodied and mouth coating pallet. The wine is best paired with richer dishes, game and red meats, serving slightly chilled will enhance its freshness.

Volume Produced:

Capacity:	Number of Bottles:
750	3746
Seals Allocated:	Litres:
6846 771128 - 774873	2810

Laboratory Report:

Alcohol Vol %	Residual sugar g/l	Total acid g/l	PH
14.23	1.7	6.0	3.67