

BERNHEIM Wines

• THE HOUSE OF J. H. PACAS •

“We dedicate our wine to those who dare to dream”



J.H PACAS Shiraz 2004

PRODUCT INFO

Packaging: 6 x 750ml
Case Weight: 8kg
Dimensions: 24.0x33.5x16.5
Cases per Palette: 120
Palette Volume: 540L

TECHNICAL ANALYSIS

Alcohol: 14.34%
Ph: 3.50
Total Acidity: 5.84g/l
RS: 2.4g/l

TASTING NOTES

Colour: Red
Bouquet: Ripe berry and plum
Palate: Fruit balanced with peppery aromas and oak spiciness

VINEYARD

Appellation: W O Paarl
Soil Type: Hutton
Vineyard Region: Paarl
Vintage: 2004

HARVEST

Date of Harvest: 23 Feb – 20 March 2004
Type of Harvest: Hand Harvest

VINIFICATION:

Method: The grapes were allowed to reach optimum ripeness before being hand harvested. Careful selection in the vineyard resulted with only the best grapes being used for this wine. After de-stalking the mash was inoculated with yeast and fermented in an open fermentation tank with an hour pump over twice daily. Further 10 days maceration on the skins was allowed after fermentation before the skins were pressed. The wine underwent Malolactic fermentation in the tank before being pumped to 225 litre vats, 90% new French & American Oak, for a 17 month maturation period. The resulting wine has a deep velvety colour with complex ripe berry fruits balanced with hints of peppery aromas supported by oak spiciness.

WINEMAKER: Jacques Kruger

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