



SAXENBURG

ANNO 1693

**SAXENBURG PRIVATE COLLECTION
SHIRAZ 2016**

Position in Vineyards:	Predominantly west-sloping for the extra warmth
Type of Soil:	Vineyards are on medium to poor soil to maintain low production levels, high flavour concentration and body.
Average Age of Vines:	25 years
Viticulture Practice:	Trellised, no irrigation, 'vendange vert' for lower yields and smaller berries
Yield per Hectare:	5 tons
Time of Harvest:	Beginning till end of March 2016
Vinification Details:	Only selected vineyards or part of vineyards. Open tank fermentation at 28°C, with punching down and pumping over, four times daily. Three further weeks of skin contact after fermentation with malolactic fermentation in tanks, no fining or filtration before barrel maturation.
Type & Size of Oak Barrels:	300 liter American and French oak barrels, 18% new French oak.
Duration in Wood:	12 months, no racking
When Bottled:	December 2017 from selected barrels, with course filtration prior to bottling and no cold stabilization.
Maturation Potential:	10 years or more
Winemaker's Comments:	This 100% Shiraz with its warm sweet spicy flavours and dark fruit notes shows a fine balance between fruit and tannin. This Shiraz is very well balanced and ends with a rich, full mouthfeel and creamy aftertaste. The wood is well integrated and the fresh acidity compliments this wine. This elegant wine is best complemented by full-flavoured meat dishes or game.

Analysis:	Alc:	T.A:	p.H.:	R.S.:
	14.0 %	6.5 g/l	3,44	3.5 g/l