

BERNHEIM *Wines*

• THE HOUSE OF J. H. PACAS •

J H Pacas SHIRAZ 2004

Happiness is a life-long dream come true. To my partners and me, this has meant the acquisition of the beautiful Bernheim wine farm on the slopes of Paarlberg near the Berg River looking out onto the Du Toits kloof mountain range.

Wine Making Details

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. A 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.

Date Picked	23 February - 20 March 2004
Picked at	25.5 ° Balling
Fermented	6 Days
Fermentation Temperature	25 ° C
Date Bottled	7 December 2005

Analysis at Bottling

Alcohol %	14.34 vol%
Residual Sugar	2.4 g / l
Total Acidity	5.84 g / l
Ph	3.50

Maturation Potential

Enjoy now, but will benefit from further 4-6 years maturation.

Serve at 16 – 18 ° C. The ideal food wine.