



# TIMBILI

Origin	Stellenbosch, South Africa	
Composition	100% Shiraz	
Winemaker	Ernst & Ezanne Gouws	
Terroir	Soil type	Malmesbury shale
	Slope	Easterly
	Climate	Moderate summer with low night temperatures, cold winter
	Wind	South Western during night and south eastern during day.
Oenology	Harvested early morning Hand-harvested in small baskets at optimum fruit ripeness 100% malolactic fermentation	
Barrel maturation	Unwooded	
Yield	10 ton per hectare	
Bottling date	March 2009	
Analysis	pH	3.66
	Alcohol	14.25 Vol %
	Total Acidity	5.0 g/l
	Residual Sugar	4.5 g/l
Cellaring Potential	5 - 7 years	
Serving Temperature	14 -16 Degrees Celsius	
Allergens	Contains Sulphites	
Winemakers Notes	Flavors of pepper spice and dark berries on the aftertaste.	
Chef's Notes	Enjoy on its own or with various dishes, especially red meat and venison.	