



STELLENBOSCH
VINEYARDS

SHIRAZ



GRAPE VARIETALS

100% Shiraz



VINEYARDS & HARVEST

Fruit sourced from Stellenbosch. Hand-picked and only the best fruit is selected in the vineyards.



WINEMAKING

Whole bunches crushed followed by fermentation in open fermenter with selected yeast strains. Barrel aged for 18 months in French oak barrels. This wine was selected from a selection of barrels to ensure the complexity and balance of the final wine.



TASTING NOTES

This wine has an attractive but complex bouquet of plum, red berries and white pepper flavours. It is well balanced with layers of dark fruit and spices, complimented by good integrated tannins and a long soft finish



FOOD PAIRING

This wine will pair well with most fish or poultry dishes and is an ideal match for salad dishes.

WINE POTENTIAL



The wine is ready to drink now but will mature further for 5 years.

WINE OF ORIGIN



Stellenbosch,
South Africa

WINE ANALYSIS



Alcohol: 13.93%
Total Acidity: 7.4 g/L
Residual Sugar: 2.0 g/L
pH: 3.42