



## TASTING NOTES

# SHIRAZ 2020

100% shiraz

**ALCOHOL:** 14.5%    **RS:** 3.9 g/l    **TA:** 5.9 g/l    **pH:** 3.5

**AREA OF PRODUCTION:** On the slopes of the Simonsberg Mountain between the wine-growing areas of Franschoek, Stellenbosch and Paarl, Western Cape, South Africa.

**SOIL COMPOSITION:** Klapmuts/Longlands type soils of Malmesbury shale origin.

**VINIFICATION AND PRODUCTION SYSTEM:** Fermentation takes place on the skins for about seven days, after which it is given an extended maceration period of about one week. The wine is then pressed into a combination of 70% new and 30% second-fill 300-litre French oak barrels. After malolactic fermentation, the wine gets racked and is then returned to the barrels to total 18 months of barrel maturation.

**ORGANOLEPTIC DESCRIPTION:** Dry, full-bodied red wine.

**COLOUR:** Deep ruby red.

**BOUQUET:** This silky, dark-fruited beauty has a seductive shiraz personality: full-bodied with layers of blackcurrant, new leather, wood spice and white pepper.

**TASTE:** The finely crafted balance between chocolate intensity and finesse makes this a hedonistic joy to drink now, but will also reveal more treasures to reward those with patience.

**SERVING TEMPERATURE:** Room temperature, 16–18°C (60–64°F).

**PRESERVATION:** Can be enjoyed from the year of release, with an ageing potential of up to ten years.

**GASTRONOMIC SUGGESTIONS:** Will complement venison bourguignon, ribeye steak with black pepper sauce, duck breast with beetroot risotto, or baked ham with char-grilled fruit.