



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 Franschhoek, 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 chargrilled fruit.