



SHIRAZ / PINOTAGE 2018

The inspiration behind the Reserve range is to create wines that are fuller and more complex in style. Subtle use of oak plays a dominant role in adding complexity. These wines are best enjoyed with food, but good fruit / oak balance means they will also not disappoint on their own.

ORIGIN: Stellenbosch

VARIETIES: 75% Shiraz blended with 25% Pinotage

VINEYARD: Vines are drip-irrigated to ensure optimal ripening and trained on the 5-wire Perold trellis system. Planted in soils consisting of weathered granite on clay, the vines are situated on south facing slopes. The nearby Atlantic Ocean (False Bay) has an additional cooling effect on the vineyards during the ripening season.

GROWING SEASON AND HARVEST: Third consecutive dry season for the Cape winelands after a below average winter rainfall. Despite this vineyards were in very good condition due to frequent light rainfall during September to end November which all together brought cooler conditions. During the harvest period though it was dry and warm which kept disease at bay but the vines struggling to maintain condition due to unavailability of irrigation water. Harvest began early February and was completed end March with a 5% overall decrease in yield from previous year.

VINIFICATION: Berries were crushed and cold-soaked for about 48hrs, and then inoculated with selected yeast to bring out the best of each varietal. The Pinotage harvest started late Feb and the Shiraz mid-March. Fermented in stainless steel tanks with delistage (aeration) every 4 hours to extract flavour and colour from must. Fermentation takes about 5 days at temperatures between 24-28°C. The wine was matured in older barrels for 14 months in a combination of 300liter French and American Oak.

TASTING NOTES: Vibrant cherry notes and ripe plum on the nose. Medium bodied wine with clove and cinnamon spice on palate. Fruit is balanced by toasty character derived from oak maturation. Clean textured and velvety finish.

SERVING: Serve this wine at 12-15°. Delicious with marinated beef fillet skewers with onion, bell pepper, tomato and mushroom served on saffron rice.

ANALYSIS:
Alc: 14.85%
RS: 2.9g/L
TA: 5.6 g/L
PH: 3.5



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