

PREMIUM SHIRAZ/ GRENACHE NOIR

ORIGIN

Swartland
67% Shiraz
33% Grenache Noir

VINEYARD & WINEMAKING

Vineyards were planted in 1993 and 2005. These are trellised vineyards and grow on shale and quartz soil (with a bit of red Oakleaf). The vineyards are meticulously farmed and yields are managed down to below 8 tons per hectare. Grapes are hand picked, destemmed and through a sorting table, in a 3000L open Wooden fermenter. Fermentation is initiated with selected yeast strains and is kept under 26°C. Malolactic fermentation is completed in 225L oak French and American Barrels wine is matured for 12 months in oak Barrels

ANALYSIS

Alcohol	-	14.5%
PH	-	3,59
Total Acid	-	5,90g/L
RS	-	2,70

TASTING NOTES

Aromas of blackberries and spice. Remarkably smooth and long with a rich finish.

PAIRING

It pairs with beef, lamb, chicken and pasta.

SERVING

Serve between 16-20 C for best results.
Can be stored for up to 5 years under the right conditions.

