

THE MIRA SERIES

Five varietals reflect a true sense of place and a cosmic connectedness with the Mira binary star.



THE MIRA SHIRAZ 2019

Hand crafted from our slightly drier Shiraz vineyard, located at a lower vineyard site with Oakleaf soils and a warmer microclimate. This Shiraz is crafted in a classic style, bold in flavour with luscious dark fruit characters and spice yet elegant due to the high altitude and proximity to the ocean.

ORIGIN	Helderberg, Stellenbosch
ASPECT	West & North-West facing slopes
SOIL	Decomposed granite – Oakleaf, Tukulu
ALTITUDE	335 m above sea level
PROXIMITY TO THE OCEAN	9 km from False Bay
VINTAGE CONDITIONS	Winter started later and was warmer than normal but rainfall was good during the season. Above average temperatures in July resulted in uneven bud break and smaller berries on certain cultivars. Temperature fluctuations in September and October resulted in uneven bunches however weather conditions improved in November. A warmer February resulted in earlier harvesting of certain cultivars. Rain and cool conditions in March slowed down ripening of red wine varietals, which resulted in a later harvest at relatively lower sugar levels.
MATURATION	16 months in French oak barrels, 50% new
OPTIMUM SERVING TEMPERATURE	15 – 17 °C

TASTING NOTES

COLOUR	Light Purple Garnet
NOSE	Aromatic layers loaded with red fruits - plum, cranberry, raspberry, cherry and pomegranate. A touch of charcuterie adds a savoury dimension to the strawberry cream. Floral perfume entices with the fragrance of jasmine with some fynbos and hints of leather, aniseed and dried rooibos leaf.
PALATE	Lovely vitality and sensuality echo on the palate. Fine, pomegranate-like tannins underpin bright cranberry and cherry. Elegant and refreshing, with a well-balanced structure and dry, crisp finish delivering no shortage of pleasure.
GRAPE VARIETY	Shiraz
WINE ANALYSIS	Alcohol: 13.5 % RS: 3.3 g/litre TA: 6.2 g/litre pH: 3.26