



MAREE FAMILY WINES

WHERE LEGENDS ARE MADE

Pieter and the Jackal

WINE MAKING

Celebrating the relationship and joint venture between Father and Son.

Grapes were sourced from selected pockets of vineyards around Stellenbosch. The different soil types and specific vineyard sites allow for a variety of microclimates adding complexity to the wine. Fermentation took place in concrete vats with the skin cap being manually punched down 3-5 times daily. Followed by an additional 10 days of skin contact. Maturation was for 20 months in French oak barrels (30% new).

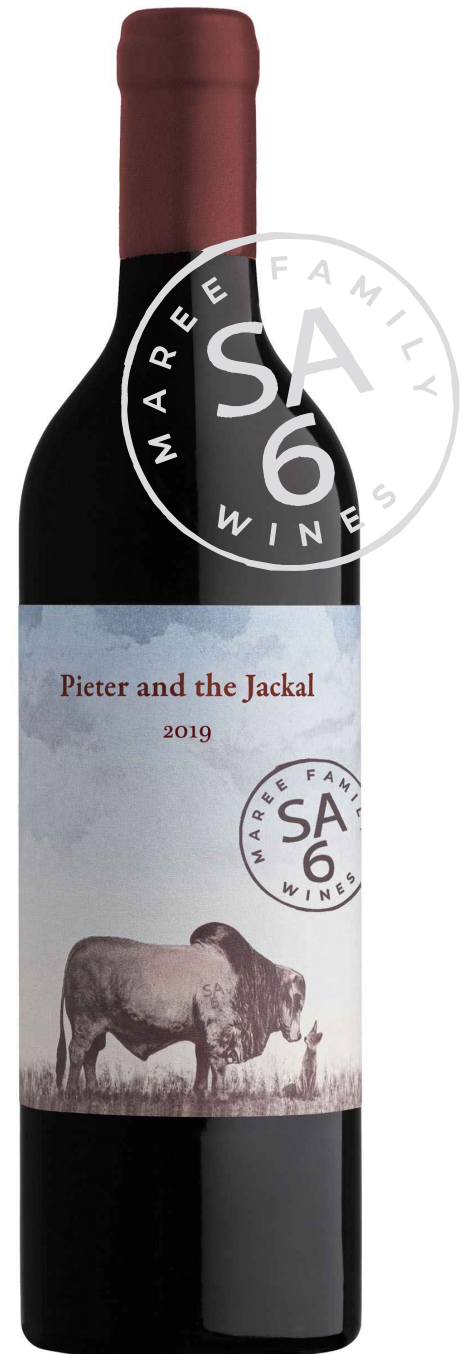
Cultivar	Shiraz 68% / CabSauv 32%
Vintage	2019
Origin	Stellenbosch

TASTING NOTES

A vibrant ruby colour. Initial notes of cassis and aniseed spice, complemented by aromas of leather and liquorice. Finishing with hints of mulberry bush and coriander seeds. The entrance showcases highlights of bright red fruit with a juicy mid palate. Integrated tannins and a well-balanced acid structure lead to a velvety and long finish.

ANALYSIS

Alcohol	14.5%
pH	3.44
Acidity	6.1g/l
Residual Sugar	3.1g/l



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