



SHIRAZ 2021

VINTAGE

The season presented a cold winter and a cold spring with good rainfall and a very moderate growing period during summer. This resulted in a later-than-usual harvest and grapes were harvested 14 days later compared to 2020.

VITICULTURE

Grapes of the highest quality were sourced from selected vineyards in the Paarl and Firgrove areas which contributes to the unique characteristics of the wine. These vineyards thrive in a combination of laterite and soil with yellow clay sub-layers.

VINIFICATION

The fruit was carefully handpicked in three batches, with the first batch ripening in Paarl. It was fermented for two weeks in closed conical shape tanks using the more delicate aerated pump-over method, ensuring softer tannins, delicate spicy flavours and a deep colour. The second and third batches from Firgrove were separately fermented using the pneumatic punch-down method four times a day to produce more robust tannins with excellent structure and concentration. The three batches were then blended and allowed to undergo natural malolactic fermentation in stainless steel tanks before being racked three times and transferred into Oak barrels. Barrel maturation took place over a period of 13 months in 10% new American Oak, 10% in new French Oak and 80% in second and third fill French Oak barrels.

TASTING NOTES

Classic red fruit, oak spice, and hints of black pepper. The wine offers raspberry and mulberry fruit vibrancy, and hints of violets, cloves, and pepper spice – all beautifully integrated. The wine is full-bodied, with a bold tannin structure and a lingering finish.

FOOD COMPLEMENTS

If you're a meat lover, you'll be pleased to know that Shiraz is the perfect wine to pair with red meat such as beef, lamb, and venison. The tannins in Shiraz can complement the rich flavours of red meat, and the wine's bold taste can stand up to the intense flavours of grilled or roasted meat.

WINE OF ORIGIN

Coastal Region

MAIN VARIETIES

100% Shiraz

ANALYSIS

RS: 2.7 g/l | pH: 3.48 | TA: 6.2 g/l | Alc: 14.57 %

