

Shiraz 2020

TASTING NOTES

Intriguing notes of Fynbos shrub, Cape succulents, delicate red fruits, tilled earth, smoked venison and a kick of Eenzaamheid dust on the nose. The gentle tannic grip on the palate entry is sublimely supported by pure red fruits to flesh out the mid palate.

Lively flavours of crunchy red currants, fresh herbs and a bright acidity turns this wine into a welcoming guest that will stay, but never overstay its welcome. It's fresh, it's succulent and juicy, and it's pure and precise.

The multi-faceted nuances need time to be appreciated – if you're looking for a quick fix of dense fruit extraction and weighted new oak, stay clear. This wine needs time in the glass to open up that understated elegance and subtle aromas of white pepper and cured meat voluptuousness.

WINEMAKERS COMMENTS

This is a clonal blend of SH 1 & SH 9, harvested from micro pockets of shale and granite soils. Grapes are harvested in crates, sorted and destemmed. Cool fermented, 20% whole bunch. Fermentation takes place in open top fermentation vessels and the rising cap is punched down every 4-6 hours. Matured in larger format oak barrels for 11 months.

TECHNICAL DATA

Alcohol: 14.0%
Residual Sugar: 3.4g/L
Total Acidity: 6.0g/L
PH: 3.69

VITICULTURAL DETAILS

Cultivar: 100% Shiraz
Vintage: 2020
Annual Production: 3800 bottles
Wine of Origin: Agter-Paarl

