



(AD)  
1693

# EENZAAMHEID

## SHIRAZ 2022

<b>WINEMAKER:</b>	Janno Briers-Louw
<b>COMPOSITION:</b>	100% Shiraz
<b>ORIGIN:</b>	Agter-Paarl
<b>AGE OF VINES:</b>	Planted in 1997
<b>IRRIGATION:</b>	None (dryland vineyards)
<b>SOIL TYPE:</b>	Shale and granite
<b>YIELD:</b>	6 tons per hectare
<b>PRODUCTION:</b>	790 x 6
<b>AGEING POTENTIAL:</b>	6 - 10 years from vintage

### VINIFICATION

This is a clonal blend of SH1 & SH9, harvested from micro pockets of shale and granite soils. Grapes were harvested in crates, sorted and de-stemmed. Cool fermented; 20% whole bunch. Fermentation took place in open top fermentation vessels and the rising cap was punched down every 4-6 hours. Matured in 300L & 400L French oak barrels (20% new) for 11 months.

### TASTING NOTES

The wine has an inviting dense, ruby-red colour. Cascading aromas of white pepper, mixed spices, game meat, charcuterie and Fynbos shrub are further complemented by aromatic scents of raspberry, blueberry and hedgerow fruits. The palate entry is utterly refined, with fine, granular tannins adding beautiful “behind-the-scenes” support for the bold black- and red fruit spectrum. The oak is well integrated and allows the fruit to take centre stage, and the wine has sufficient acidity to keep all the elements in check and in balance. The finish is decidedly dry, with persisting notes of raspberry tart, fruit pastilles and fine herbs. Enjoy with lamb shank and osso buco.



Alcohol 14.0% | Residual Sugar 3.7 g/L | Total Acidity 6.0 g/L | pH 3.78

[www.eenzaamheidwines.co.za](http://www.eenzaamheidwines.co.za) | [info@eenzaamheidwines.co.za](mailto:info@eenzaamheidwines.co.za) | +27 (0)82 493 9930