



SHIRAZ 2012

Wine of Origin:
Stellenbosch

Viticulture:

Grapes were harvested from two blocks on our Grootte Zalze farm. Each block contributing its own, unique character to this wine. Intense canopy management during the first part of the growing season included leaf breaking in the bunch zone. Open canopy ensured even ripening and stable colour. Green harvest was done at 80% veraison. Due to the deep clay rich soils, no additional irrigation was necessary.

Vinification:

Grapes were hand harvested early in the morning, de-stemmed and berry sorted before going to stainless steel tanks. After a three-day cold maceration, fermentation started after the wine was inoculated with selected yeast strain. The perfect structure in the wine was achieved through a combination of open and closed pump overs. Shorter pump-overs were done every 4 hours. Maturation took place for 24 months in 100% new French oak barrels.

Winemaker's Note:

This wine shows prominent blackcurrant and mulberry flavours on the nose. On the palate the 2012 vintage reflects a wine with finesse, fruit and supported by well-integrated firm French oak tannins. Due to its balance, this wine can be matured in the bottle for another ten years.

