



## SHIRAZ 2018

**Wine of Origin:**  
Stellenbosch

**Viticulture:**

The majority of the grapes for this wine were sourced from our own property at Kleine Zalze, in combination with a touch of fruit from our Faure farm. 2018 was challenging as a growing season, due to a prolonged drought which some believe to be the worst in 100 years. The drier than usual conditions did have its advantages as it resulted in healthy, smaller berries than usual with intense flavour and colour. Cooler weather in the later stages of ripening led to good balance of acid concentration and elegance with very little intervention required in the winery.

**Vinification:**

Grapes were hand harvested early in the morning, de-stemmed and sorted before being transferred to stainless steel tank for fermentation. In some batches, up to 15% ripe stems were added back into the fermentation vessel to intensify the peppery aromas Shiraz is well-known for. The superb structure in the wine was achieved through a combination of open and closed pump overs and careful monitoring to ensure the best balance possible. Maturation took place for 22 months in 65% new French oak barrels.

**Winemaker's Note:**

A great example of what this cultivar is capable of in Stellenbosch. A bouquet of ripe red fruits is underpinned by savoury notes and hints of black pepper. These flavours follow on the palate, which is intense and powerful upfront, with a well-rounded mouthfeel. Fine grained tannins and freshness provide a long aftertaste underpinned by flavours of French oak. With both savoury and fruit notes this wine is a very versatile wine to enjoy with food, but be assured the intense flavours and elegant tannin structure will ensure that one will be well rewarded by cellaring this wine carefully for up to 10 years.

**ANALYSIS:**

Alc – 15.00%vol      RS – 3.0g/l      TA – 6.0g/l      pH – 3.48

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