



VARIETY:

100% Shiraz

ORIGIN:

Our Shiraz is made from a selection of our best vineyards, where we look for grapes that add aromatic intensity, structure and elegance. It's a very fruity wine where the oak is only a subtle addition to the bouquet.

HARVEST:

Manual and machine harvesting.

VINIFICATION:

To extract the grape's whole fruit potential, a pre-fermentation cold maceration was done for 5 days at 10°C before fermentation was done in low volume stainless steel tanks at a maximum temperature of 28°C. There was no post-fermentation maceration.

ANALYSIS:

A°: 13.8 %
TA: 5.03 g/L (C4H6O6)
pH: 3.72
RS: 2.5 g/L

TASTING NOTES:

Enhanced blackcurrant, black pepper and meaty notes on the nose. A round, lively wine with a long finish.

Serving Suggestion: Ideal for accompanying red meats such as lamb and wild boar. Serve preferably at 17-19°C.