



Grape variety: 100% Shiraz

Origin: Our Shiraz is made from a selection of our best vineyards. Grapes are chosen which add aromatic intensity and structure to the wine, together with an elegant mouthfeel. This is a very fruity wine, with which it is hoped the oak will lend just a very subtle touch.

Climate: The 2013 season was cooler than normal. This resulted in a slow ripening process and led to grapes with a greater natural acidity and fresher aromas.

Harvest: Harvesting was carried out by hand and machine.

Winemaking process: In order to extract the entire fruit potential of the grapes, pre-fermentation maceration was conducted for five days at 10°C. Fermentation then took place in low-volume stainless steel tanks at a maximum temperature of 28°C. No post-fermentation maceration was conducted.

Analysis:

Alcohol: 14.1 %

Total acidity: 5.02 g/L

pH: 3.61

Residual sugar: 2.4 g/L

TASTING NOTES: This wine is very complex, with a bouquet of mulberry and black pepper which combine with ripe notes. On the palate, it is well structured with a very persistent finish.

SERVING SUGGESTIONS: Serve between 17°C and 19°C with red meats like lamb and wild boar.