

FORAGER

R E D

2022

W.O. WESTERN CAPE | SOUTH AFRICA

GRAPES

Shiraz 80% / Grenache 20%

TASTING NOTES

Deep ruby garnet. Bright cherry and dark berries on the nose with notes of white pepper, dried herbs, cloves, and leather. Red berries and cherry follow on the palate with subtle vanilla oak. The finish is elegant and perfumed. It is medium to full-bodied with soft, supple tannins.

FOOD PAIRING & SERVING

Pair with grilled and barbecued beef or game; pan-roasted duck breast or hearty stews and braised meats. Serve it slightly cooled around 16°C to 18°C. This wine can be enjoyed now but will reward cellaring for up to 4-5 years

VINEYARDS

Dryland vineyards in Paarl, Wellington, and Malmesbury, aged 16-25 years. Various soil types, including decomposed granite, shale, and alluvial soils.

WINEMAKING

Hand-harvested with rigorous bunch selection in the vineyards. After crushing and destemming, the grapes were cold-macerated for a few days. Fermentation took place in open-top stainless-steel tanks with regular punch-downs and pump-overs. After fermentation, the Shiraz was left on the skins for extended contact before a portion was racked to a combination of French and American oak barrels. The Grenache portion was unoaked and stored in stainless steel tanks until blending with the Shiraz.

Alcohol	14.2%	Acid	6.1g/L
Sugar	3.2g/L	pH	3.5

Bottle (750ml)	6009675530274
Carton (6x750ml)	6009675530243

www.africanpridewines.co.za
info@africanpridewines.co.za

