



# FORAGER

## RED



W.O. WESTERN CAPE | SOUTH AFRICA

### GRAPES

Shiraz 79% / Grenache 21%

### TASTING NOTES

Deep ruby garnet. The nose is reminiscent of dark forest fruit with notes of white pepper, dried herbs, cloves and leather. Red berry and dark jam follow on the palate with subtle vanilla oak. The finish is elegant and perfumed. Medium to full bodied with soft, supple tannins.

### FOOD PAIRING & SERVING

Pair with grilled and barbequed beef or game; pan roasted duck breast or hearty stews and braised meats. Serve below room temperature: 12°C to 16°C. This wine can be enjoyed now but will reward cellaring for up to 5-6 years.

### VINEYARDS

Dryland vineyards in Wellington and Malmesbury. Age 16-25yr. Various soil types, ranging from 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 3-4 days before fermentation in open top stainless steel tanks with regular punch-down and pump-overs. After fermentation the Shiraz was left on the skins for extended contact before racking to barrel. Part of the Grenache was racked to barrel and a portion was kept in stainless steel tanks. The wine was matured between 10-14 months in a combination of older 300L French and American oak barrels

Alcohol	14.3%	Acid	5.5g/L
Sugar	3.1g/L	pH	3.5

### BARCODE

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

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