



Follow the footprint of our winemaker in pursuit of grapes that make this wine perfect for every occasion

SHIRAZ	
Origin	Western Cape
Alcohol (%/Vol)	14.5
Total acidity (g/L)	5.7
Residual Sugar (g/L)	2.2
pH	3.5

WINEMAKING

The grapes were selected from well-established 12 year old trellised vineyards in the Rawsonville and Paarl. After hand harvesting the grapes were destemmed and crushed. Fermentation was controlled between 28 –30°C over 9 days in stainless steel tanks with regular delestage. After fermentation the mash was macerated for a few days more before the free run was racked off and separated from the mash which was gently pressed by pneumatic press for later blending. The wine was blended, stabilized and given a light filtration prior to bottling



TASTING NOTES AND FOOD PAIRING

Bold and complex with aromas of berry fruit and black pepper laced with liquorice and cedar.
Enjoy with roast beef, duck, venison dishes and blue veined cheese.

PACKAGING INFORMATION

Bottle type	Glass, Burgundy
Volume	750ml
Dimension	30cm(h)x8cm(Ø)
Closure	Screwcap
Carton	6x750ml
Dimension	31cm(h)x17cm(d)x25cm (w)
Bottle Barcode	6009675530373
Carton Barcode	6009675530380