



FOOTPRINT



SHIRAZ

W.O. WESTERN CAPE | SOUTH AFRICA

TASTING NOTES

Medium purple with crimson rim. Fruity aromas of black cherries and blueberry with notes of capsicum and white pepper spice. More berry fruit on the palate with a hint of liquorice spice on the finish. Layered wine with supple tannins. Medium to full bodied

FOOD PAIRING & SERVING

Enjoy with hearty stews, barbequed meat and venison

Serve below room temperature: 12°C to 16°C.

Optimal drinking within 2-3 years of harvest

WINEMAKING

Grapes were sourced from vineyards in the Bredekloof, and Wellington regions. The grapes were fermented in closed and open top stainless steel tanks at 28 –30°C with regular pump-overs and also using the rack and return system. After fermentation the wine was given extended skin contact for 5-10days before racking an pressing. Around 10% was matured in stainless steel tanks with French oak staves.

Alcohol	13.9%	Acid	5.5g/L
Sugar	3.5g/L	pH	3.6

PACKAGING

Glass Bottle	410g	Closure	Screwcap
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BARCODE

Bottle (750ml)	6009675530373
Carton (6x750ml)	6009675530380

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