



FOOTPRINT



SHIRAZ

W.O. WESTERN CAPE | SOUTH AFRICA

TASTING NOTES

This wine presents a medium purple hue with a crimson rim. It's bursting with fruity aromas of black cherries and blueberries, with notes of capsicum and white pepper spice. More berry fruit dances on the palate, with a hint of liquorice spice on the finish. It's a layered wine with supple tannins. It's medium to full-bodied.

FOOD PAIRING & SERVING

Enjoy it with hearty stews, barbecued meat, and venison. Serve it slightly cooled around 16°C to 18°C.

WINEMAKING

Grapes from trellised vineyards in the Bredekloof and Wellington regions. The grapes were fermented in closed and open-top stainless steel tanks at 28°C-30°C with regular pump-overs and also using the rack and return system. After fermentation, the wine was given extended skin contact for 6 days before racking and pressing. A small portion was matured in stainless steel tanks with French and American oak staves.

Alcohol	14.1%	Acid	5.4g/L
Sugar	3.6g/L	pH	3.7

PACKAGING

Glass Bottle	410g	Closure	Screwcap
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BARCODE

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

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