

M·A·N Family Wines

Shiraz 2016



Wine description & food pairing

A distinctive wine: juicy and complex with well-rounded and lingering flavours. Dark claret in colour, the bouquet is aromatic with gamey and liquorice aromas. The palate has mouth-filling blackcurrant and plum flavours with finely integrated tannins. A combination of Mourvèdre, Cinsaut and Grenache adds soft red fruit and fine spice characters. In addition, Touriga Nacional, incorporated for the first time, contributes length and structure to the finish. This layered, medium to full-bodied Shiraz will complement slow-cooked casseroles, game and barbecued foods. Serve at a cool room temperature.

Vineyards

Sourced from bush-vine and trellised vineyards in the Agter-Paarl region. Shiraz thrives in the Malmesbury Shale soils typical of our region: the unirrigated vineyards naturally reduce yields and produce smaller bunches to make wines with concentrated flavours and aromas.

Winemaking techniques

The grapes were hand-harvested at between 24 and 25° balling and given a two day cold maceration. Fermentation took place over 5 days in stainless steel tanks with regular pump-overs. Just before dryness, the wine was pressed and put back into tank for malo-lactic fermentation. 100% of the wine was matured in older 225L American oak barrels. Barrel maturation of 12 months overall. Fined and filtered before bottling.

Vintage conditions

2015 growing season was hot and dry resulting in a very early ripening. Berries and clusters were very small with very low skin to juice ratios. Wines are deep in colour with ample fruit and texture.

Skaapveld Shiraz

Skaapveld refers to the grazing land for sheep that adjoins many of the Shiraz vineyards in our region. Whether the sheep have any effect on the wine is open to debate, but they add a lively encouragement during harvest time.

Technical details:

Blend: 85% Shiraz, 5% Mourvèdre, 5% Cinsaut, 5% Grenache

Grape source: 100% Coastal Region

Closure: Screwcap · **Barcode:** EAN 6009669350444 · **USA** 0-89419-16503-6

Alc: 13.5% · **RS:** 4.47 · **TA:** 5.58 · **pH:** 3.56