

M·A·N Family Wines

Shiraz 2012



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.

Wine description & food pairing

A distinctive wine: juicy and complex with well-rounded and lingering flavours.

Deep 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.

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 optimum ripeness and given a two day cold maceration. Fermentation took place over 5 days in stainless steel tanks with regular pump-overs. The Shiraz grapes were co-fermented with a small portion of Viognier grapes (1%) to lift the aromatics of the wine and soften the tannins. About 14% of low-yielding Mourvèdre was also blended in to add sweet spice and dried fruit notes. Just before dryness, the wine was pressed and put back into tank for malolactic fermentation. 100% of the wine was matured in 225L American oak barrels (8% new) for 14 months. Fined and filtered before bottling.

Vintage conditions

The 2012 vintage was a good vintage for both red and white wines in the Agter-Paarl region. Temperatures were warmer earlier in the season, but cooled off towards the end allowing for slower and more balanced ripening, and resulting in moderate alcohol levels as well as good colour and concentration. Cool morning and afternoon breezes throughout summer helped to keep the ripening process smooth and steady.

Technical details:

Blend: Shiraz 85%, Mourvèdre 14%, Viognier 1% • **Grape source:** 100% Coastal Region

Closure: Screwcap • **Barcode:** EAN 609669350444 • **USA** 0-89419-16503-6

Alc: 14.00% • **RS:** 3.9 • **TA:** 5.6 • **pH:** 3.46