

## Shiraz 2011

Wine of Origin Coastal Region



### Wine description & food pairing:

Distinctive aromas of ripe plum and pepper spices, mouth-filling sweet red-berry flavours and gentle tannins characterize this wine. A touch of Viognier was co-fermented with the Shiraz for the aromatic lift it gives to the wine, which emphasises the berry fruit and spice aromas on the nose. The American oak barrels give a hint of vanilla spice and contribute to the smooth silky tannins. Serve at a cool room temperature.

### Vintage conditions:

The 2011 vintage in the Agter-Paarl region was a very good vintage for both red and white wines. With dry weather and little rain throughout the growing season, the vines remained healthy and ripened their fruit easily. The crop was smaller than usual, but the grapes were of a high quality. The warm and dry growing season, combined with late summer heat waves, resulted in small berries and concentrated flavours. The harvest was much earlier than usual. Overall the whites were very aromatic and showed typical varietal characteristics. Reds were full-bodied with soft tannins.

### Winemaking techniques:

Grapes from several premium, un-irrigated vineyards in the Agter-Paarl area. Our Malmesbury Shale soils have excellent water retention ability and produce small, flavourful grapes and distinctive wines with concentrated fruit flavours and a minerality characteristic of the region. 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 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 malo-lactic fermentation. 100% of the wine was matured in 225 litre American oak barrels (8% new) for 14 months. Fined and filtered before bottling.

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### Technical details:

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

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