

# M·A·N Family Wines

## Shiraz 2015



### 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

A cold winter in 2014 set the stage for a very good 2015 harvest. Yields were in line with long-term averages. The growing season was relatively dry and long, with slightly cooler than normal temperatures throughout, and no heat-waves. Harvest was 2 weeks later than normal, resulting in red wines with excellent colour, varietal character and soft, ripe tannins.

### 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, 7.5% Mourvèdre, 4% Cinsaut, 2.5% Grenache, 1% Touriga Nacional

**Grape source:** 100% Coastal Region

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

**Alc:** 14.00% • **RS:** 4.0 • **TA:** 5.4 • **pH:** 3.38