



CAPE TOWN WINE CO

Wine of Origin Cape Town

The Iconic city of Cape Town, home to some of the finest Vineyards in the world, is cradled between the slopes of Table Mountain and the waterfront of Table Bay.

Its proximity to the Atlantic Ocean provide the cool growing conditions which create distinctive and expressive wines.

SHIRAZ 2018



The fruit is sourced from pockets of vineyard from the rolling hills of Durbanville. Deep soils, cooling sea breezes, night-time mists and close proximity to the ocean are beneficial to the quality of the grapes.

Grapes are picked between 23 – 25 balling. Grapes are destemmed, crushed and transferred into stainless steel fermentation tanks. Fermentation takes place between 20 – 26 C with regular pumpovers. Once fermentation is complete the free run is transferred into stainless steel tanks to complete malolactic fermentation, after which the wine is racked and kept in tank on staves to mature and soften until bottling.

The nose shows a deliciously rich combination of white pepper, moccha, and dark fruit, livened by an enticing freshness. The juicy palate shows velvety cocoa and black current, carried by soft tannins, which leads to a fresh, lingering finish.

Best enjoyed with Chicken Satay; Beef grilled rare with a Pepper Sauce; Lamb cutlets on the Barbecue and mellow Blue Cheeses

ANALYSIS

Alcohol	13%
RS	1,9 g/l
pH	3,57
TA	5,5 g/l
FSO ²	35
TSO ²	59

Cape Town Wine Co. follows in the footsteps of our forefather Meldt van der Spuy, who, in 1715, became one of the first to export the finest wines from Cape Town to the rest of the world.