





CLASSIC

SHIRAZ 2016

VARIETY 100% Shiraz

WINE STYLE

Medium-bodied, typical Rhônestyle characteristics.

MATURATION

50% of the wine was matured in 225-litre French oak barrels for a period of 12 months. The balance was oak-staved for 9 months with added micro-oxygenation.

VINIFICATION

Grapes originate from Swartland and Perdeberg in Agter-Paarl. Grapes were picked at 24,5 degrees Balling. Sorted, destemmed and crushed.

Fermentation took place with selected yeast accompanied by pump-overs and punch-downs at 28 degrees Celsius.

NOSE

Lively aromas of mulberry and cherry, intertwined with whiffs of vibrant rasberry.

PALATE

Beautifully balanced by layers of dark fruit and oak spice flavours with a well defined tannin structure, ensuring a lingering after-taste.

FOOD

This wine is the perfect partner to tomato-based Italian foods and wood-fire grilled meats.

Alcohol Percentage	13,5% vol
Total Acid	5,2 g/l
pH	3,80
Residual sugar	2,9 g/l