



# protea

## Shiraz

VINTAGE: 2017

AVERAGE TEMP: 18.03°C

RAINFALL: 248mm

ORIGIN OF FRUIT: Darling

SOIL TYPE: Sand/clay/loam

YIELD: 10ton/ha

HARVESTING BEGAN: 13/02/2017

HARVESTING ENDED: 17/02/2017

**IN THE VINEYARD:** The Shiraz grapes were harvested by hand at 24,5 ° Balling. After de-stemming and crushing, the wine is transferred into 10 000 l French oak tanks and 10 000 l stainless steel tanks. Fermentation on the skins takes place at 26 °Celsius for about 15 days. The wine is drained from the skins and the skins pressed. The free-run and press-wine are aged separately and blended after 8 months. Maturation takes place in tanks with tight grain French oak staves and 3rd-fill barrels for about 12 months.

**WINEMAKING:** These grapes are specially selected from the Groenekloof ward in the Darling area and also from the Swartland area. These areas are unique for its warm days and cool nights. This, together with the deep red soils, shows beautifully in the wine as a mix between dark and red fruit flavours, good concentration and a soft juicy tannin structure.

**TASTING NOTES:** Gentle smoke nuances underpin ripe-, waxy plum-dark cherry-, spice- and earth aromas. The nose translates to the palate beautifully, with those rich, fruity, black cherry, blueberry and spicy plum flavours apparent. Lovely star anise and clove vitality with a deep but subtle bonfire tone anchoring the layers. Well-integrated tannin. Soft textured and approachable with impressive length of flavour.

