



SHIRAZ 2022

VINTAGE

During 2021, a late winter and spring led to a late harvest season in 2022 with three small compact heat waves in January. Above average crop, quality, and quantity-wise.

VITICULTURE

Grapes of the highest quality were sourced from selected vineyards in the Durbanville, Stellenbosch and Paarl areas which contributes to the unique characteristics of the wine. These vineyards thrive in a combination of laterite and soil with yellow clay sub-layers.

VINIFICATION

The fruit was carefully handpicked in three batches. It was fermented for 2 weeks in closed conical shaped tanks using the more delicate aerated pump-over method, ensuring softer tannins, delicate spicy flavours and a deep colour. The second and third batches were separately fermented using the pneumatic punch-down method four times a day to produce more robust tannins with excellent structure and concentration. The three batches were then blended and allowed to undergo natural malolactic fermentation in stainless steel tanks before being racked three times and transferred into Oak barrels. Barrel maturation took place over a period of 13 months in 10% new American Oak, 10% in new French Oak, and 80% in second and third fill French Oak Barrels.

TASTING NOTES

Deep ruby in colour, with aromas of ripe plum, blackberry and pepper. The palate reveals layers of dark fruit, mocha and spice, framed by silky tannins and elegant oak. This wine shows impressive weight and intensity, supported by firm, confident tannins and a long, enduring finish that leaves a lasting impression on the palate.

FOOD COMPLEMENTS

Perfect alongside chargrilled lamb chops, pepper-crusted steak, or smoky barbecue ribs. Also complements rich stews, roasted vegetables, and aged cheeses, enhancing the wine's spicy depth and smooth, full-bodied character.

WINE OF ORIGIN

Coastal Region

MAIN VARIETIES

100% Shiraz

ANALYSIS

RS: 1.9 g/l | pH: 3.51 | TA: 5.8 g/l | Alc: 14.47 %

