

SHIRAZ 2014

VINTAGE: 2014
STYLE: DRY RED WINE (wooded)
CULTIVAR: SHIRAZ
ORIGIN: McGREGOR
WINEMAKER: ILSE SCHUTTE

VINEYARD: SINGLE VINEYARD FROM THE RIETVLEI FARM NEAR McGREGOR, 500 M ABOVE SEA-LEVEL, EAST FACING SLOPES.

HARVEST DATE: 27 MARCH 2014
AGE OF VINES: 10 YEARS

RESIDUAL SUGAR: 3.1 g/l
TOTAL ACIDITY: 5.1 g/l
ALCOHOL BY VOLUME: 13.61%
pH: 3.6
DEGREES BALLING AT HARVEST: 24.0 ° B
TEMPERATURE AT FERMENTATION: 24 °C – 28 °C

SKIN CONTACT: FERMENTED & MATURED ON THE SKINS FOR 14 DAYS.

FERMENTATION: 9 MONTHS IN 225L – 2nd FILL AND OLDER FRENCH OAK BARRELS.

GENERAL COMMENTS:

The grapes were handpicked. A sensational flavour affirms the very best food enhancing characteristics of this luscious Shiraz. Oak matured to produce a silky, velvety mouth-feel with a slightly spicy experience on the aftertaste. Distinctive pepper tones with underlying berry and plumb flavours balanced with detectable but fine tannins. A sheer, dining delight.

AWARDS: Not yet entered



Bemind



Ilse Schutte