

SHIRAZ

Wine of Origin

WESTERN CAPE



Tasting notes

Spice up your meal with our distinct and spicy South African **SHIRAZ!** This wine's bouquet suggests ripe berries with green pepper and spicy flavours. There is excellent follow through onto the palate where the peppery flavours dominate. The well-integrated, ripe tannins make for easy accessibility.

Winemaker's comments

Full-ripe grapes from the warmer areas around Paarl were fermented dry on the skins. After malolactic fermentation, the wine was matured on American oak.

Food pairings

A fine wine for classic roasts, great steaks, venison and soft creamy cheeses.

ORIGIN

Western Cape

Climate: Mediterranean climate with warm, dry summers and cold, wet winters, of approximately 600–800 mm rain per annum.

Soil: Table Mountain sandstone and Malmesbury shale.

TECHNICAL INFORMATION

Vintage: 2006

Alcohol vol: 14,0 % vol

pH: 3,50

Total acidity: 5,88 g/l

Sugar: 5,02 g/l