



# SHIRAZ

## *Wine of Origin*

WESTERN CAPE



### *Tasting notes*

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 and 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 year.

**Soil:** Table Mountain sandstone and Malmesbury shale.

#### TECHNICAL INFORMATION

**Vintage:** 2008

**Alcohol vol:** 14,21 % vol

**pH:** 3,58

**Total acidity:** 5,81 g/l

**Sugar:** 5,7 g/l