

## *Shiraz*

<b>Vintage:</b>	2012
<b>Origin of grapes:</b>	Olifants River, Western Cape, South Africa
<b>Cultivar:</b>	100% Shiraz
<b>Wine Analysis:</b>	
Alc:	14.19%
RS:	4.1g/L
TA:	5.6g/L
pH:	3.59

### **Oenology:**

Most of the grapes were picked at around 24°B. After crushing and destemming, yeast was added. The fermentation lasted for between 4 – 6 days. The best batches were then selected to be put into a mixture of American and French oak barrels, where malolactic fermentation took place. The wine was aged in these barrels for a further 15 months.

### **Winemaker's Notes:**

This is a full bodied wine with a complex nose of black and white pepper, cloves and spice. Succulent raspberry and ripe plum flavours hits the palate which lingers. This wine will age very well for the next 5 – 10 years.

### **Food suggestions:**

This wine will pair fantastically with steak especially with a pepper sauce on top. It also has the guts to take on any curry or chilli dish. Try it with spicy beef fajitas or a jalapeño and caramelised onion burger.

