

COORDINATES



Shiraz 2018

Cultivar:

86% Shiraz / 7% Grenache / 7% Viognier

Background:

Handpicked fruit from some of the oldest vineyards in Stellenbosch, South Africa.

Winemaking:

Whole bunch crushed. Barrel aged for 18 months in French oak.

Notes:

Complex bouquet of plum, red berries and white pepper. Well balanced with layers of dark fruit and spices.

Pairing:

Our 2018 Shiraz will pair well with brisket, grilled rib-eye, or beef stew.

Chemical Analysis:

Alcohol: 14.22 %

Residual Sugar: 2.6 g/l

Total Acidity: 5.93 g/l

pH: 3.38

