

EXCELSIOR



Excelsior Paddock Shiraz 2015

The Paddock Shiraz gets its name from the vineyards which used to be horse paddocks. For 60 years the land was grazed by thoroughbred horses leading to "fertile" lime rich soils. The grapes from these vineyards display greater spice notes than what we typically get in the Robertson region. Grapes are harvested by hand for greater quality control. The wines are immediately destemmed but not crushed. Fermentation took place in stainless steel tanks for a period of 7 days at a temperature of between 28 and 32° Celsius. Aerated racking was done twice daily to ensure a clean ferment and soft tannins. The grapes were gently pressed in a bladder press, after which malo-lactic fermentation was completed in tank.

Aging

30% of the total wine was aged in a mixture of French and American oak for a period of 8 months, whilst the remaining wine was aged in stainless steel tanks.

Vintage Conditions

2015 was a very good vintage as it was one of the driest summers that we have had in a long time. The grapes are therefore exceptionally healthy and concentrated, and the Shiraz is displaying intense varietal flavours.

Blend

Shiraz 85%, Petit Verdot 15%

Analysis

*Alcohol: 14.26%
Acidity: 5.7 g/l
pH: 3.5
Residual Sugar: 2.7 g/l*

Winemaker's notes

The nose shows prominent aromas of dark cherry and sweet violet, with additional notes of pepper. The palate is soft and juicy, with freshness and a long finish.

Food pairing by in-house chef

Oxtail Soup: slow boiled oxtail, potato, carrots, cabbage, tomato and mushrooms to allow time for the ingredients to release their flavours.

