



PUREBRED

SHIRAZ MERLOT

Aging

Grapes that have soft, juicy flavors are used for this wine. Matured for nine months in tank with minimal oak influence.

Vintage Conditions

This is widely regarded as the El Nino year in South Africa. The summer was hotter and riper than normal which required some adaptation in the vineyards to ensure a quality grape harvest. Grapes were harvested earlier than normal to ensure that there was freshness in the wines. The positive aspect of the drought was a very healthy crop with good concentration. The red wines from 2017 are rich and very structured.

Vineyard

Younger vines are used to produce this wine.

Blend

67% Shiraz, 33% Merlot

Analysis

Alcohol: 14.07%
Acidity: 5.5 g/l
pH: 3.51
Residual Sugar: 4.8 g/l

Winemaker's notes

Deep red color. Blackcurrants and cherries as well as hints of spice. Medium bodied and juicy – soft tannins are a feature.

Food pairing by in-house chef

This juicy wine is perfect for casual burgers, pasta, or just a good South African braai. Suitable to enjoy on its own.

