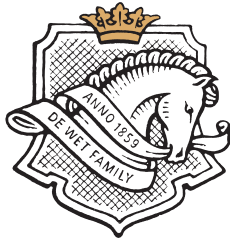


# EXCELSIOR

WINE ESTATE



# PADDOCK SHIRAZ 2022

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 takes 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 are gently pressed in a bladder press, after which malo-lactic fermentation is completed in the 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

A cool season and moderate weather conditions in the Robertson area during harvest time slowed down the ripening, which gave vines the opportunity to develop stunning flavours and colour in this year's crop. We can expect some good wines for this vintage.

Blend Shiraz 93%, Petit Verdot 7%

## ANALYSIS

Alcohol: 13.12%

Acidity: 5.6 g/l

pH: 3.59

Residual Sugar: 2.1 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.



*Produced and bottled by the De Wet Family over five Generations*

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**No alcohol may be sold to persons under the age of 18.**