



VINTAGE

Winter 2016 was cold and dry in the Strandveld region compared to the previous wet winters. However in comparison to the rest of the Western Cape we were in a good position as all our dams were full in Spring. Spring was very late with less wind than normal. This carried into November with beautiful windless Summer days, perfect for the vineyard's flower season and berry set. The result was one of our biggest crops to date. February was dry with cool South-easterly winds which provided perfect ripening conditions.

GRAPE VARIETIES

85% Shiraz, 8% Grenache, 5% Mourvèdre, 2% Viognier

AGE OF VINES

15 years

CLONES

SH21, SH22, SH99B, SH5C, SH9

VINIFICATION

The grapes were cold soaked for 1 day prior to fermentation. Fermentation temperatures were controlled between 22 and 26°C with a total of 14 days skin contact during fermentation. Pump-overs were effected twice daily. 100% of the wine was matured for 12 months in 15% new French oak barrels, with the balance matured in second, third and fourth fill barrels.

WINE ANALYSIS

Alcohol 14%; Residual sugar 2 g/litre; Total Acidity 5.5 g/litre; PH 3.45

TASTING NOTE

A medium-bodied wine with spicy white pepper and mocha aromas layered with vibrant berry fruit notes. Juicy red and black berries, delicate floral notes with a touch of fynbos, savoury tannins and a long spicy finish.

FIRST SIGHTING SHIRAZ 2017