



Touch of Oak Shiraz 2014



Characteristics

Fruit driven medium bodied.

Tasting notes

This fruit driven Shiraz from the cool 2014 vintage has an intense ruby red colour with attractive plum and red fruit aromas on the nose with hints of nougat and dark chocolate. The palate is layered with flavour, has a creamy mouthfeel refined and smooth tannin on the finish. There is a gentle touch of oak on the nose and palate that compliments this delightful wine.

In The Vineyard

Soil Low yielding, well drained vertical shale/schist
Aspect west, east and north-east. Trellis and bush vines

Harvest

Grapes were night harvested and picked by hand to retain flavours.
Yield 6.9 tons/ha

Cellar Practices

Grapes were gently crushed and pressed. Wine was cold fermented in tank to allow freshness and fruit, but kept on the lees for 11 months to give a creamy mouth feel. 25% of barrelfermented wine was blended with the tank fermented portion (75%) to add the wooded dimension.

Ageing Potential 7 years after vintage

Serving Temperature Recommended to be served at 15°C

Cultivar	Shiraz	Residual sugar	3.1 g/l
Region	Coastal Region, Tulbagh	Acidity	5.5 g/l
Winemaker	Pierre Wahl	pH	3.46
Viticulturist	Neville Dorrington	Alcohol	14.47 %