



Private Cellar Shiraz 2013



Characteristics

Elegance, finesse, complexity and concentration of fruit – full bodied

Tasting notes

This complex wine from a great vintage has an enchanting deep red colour and complex aromas of mulberry, black fruit and cinnamon, with spicy vanilla undertones. Mature but soft tannin structure which gives a rounded yet complex palate. The fruit and character has integrated well with the French oak that was selected for ageing. Broad and creamy with a long aftertaste. An elegant vintage to remember.

In The Vineyard

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

Harvest

Grapes were night harvested and picked by hand to retain flavours.
Yield 5.7 tons/ha

Cellar Practices

A 48 hour cold maceration period was given prior to fermentation to extract colour and fruit. During fermentation extraction by a combination of punch downs and pipeage were done 3 times a day. MLF took place in the barrel. Matured for 22 months in 35% new, 40% 2nd fill and 25% 3rd fill 300 litre French oak barrels.

Ageing Potential At least 15 years after vintage

Serving Temperature Recommended to be served at 17°C

Cultivar	Shiraz
Region	Coastal Region, Tulbagh
Winemaker	Pierre Wahl
Viticulturist	Neville Dorrington

Residual sugar	2.9 g/l
Acidity	5.9 g/l
pH	3.47
Alcohol	14.69 %