



Reserve Shiraz 2013



Characteristics

Elegance, finesse, complexity and concentration of fruit – full bodied. Special Reserve selection.

Tasting notes

Exceptional vibrant deep red colour. Complex nose of white and black pepper spices with bramble and black fruit undertones. Vibrant acid level which carries through onto a multi-layered rich palate that is rounded off by smooth silky tannins. The integration of oak spice and tannin adds real depth and complexity.

In The Vineyard

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

Harvest

Grapes were night harvested, picked by hand to retain flavours.
Yield 4.6 tons / ha

Cellar Practices

A 48 hour cold maceration period was given prior to fermentation to extract colour and fruit. 30% whole bunch pressed. 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 40% new and 60% 2nd fill 300 litre French barrels.

Ageing Potential At least 15 years after vintage

Serving Temperature Recommended to be served at 17°C

Cultivar	Chenin Blanc	Residual sugar	2.5 g/l
Region	Coastal Region, Tulbagh	Acidity	5.7 g/l
Winemaker	Pierre Wahl	pH	3.49
Viticulturist	Neville Dorrington	Alcohol	14.8 %