

Shiraz 2017



Winemaker's Notes: Crushed peper, smoke, toasty oak and roasting spices dance around a core of dark fruit. This wine packs a lot of punch at the price, delivering a full flavoured palate with intense fruit and spice wrapped in firm, but well-rounded tannins and a lingering savoury finish.

Style: Dry and Spicy

Cultivar: 100% Shiraz

Tons per hectare: 6-7

Age of vine: 14 -18 years

Soil: Shale

Trellising: Trellis

Irrigation: No Irrigation

Degree balling: Early morning, hand harvested at 25.5°B

Vinification: Fermented in stainless steel tanks at 26°C

Barrel maturation: 12 months in second/third fill French Oak

Maturation potential: 2-5 Years

Food suggestions: Try with chorizo and bean risotto, grilled venison, or even peri-peri chicken!

Alcohol: 14%

Residual Sugar: 3.0g/l

Total Acid: 5.5g/l

Region: Coastal


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