

# Family Reserve Shiraz 2016

## 6x75cl

### Winemaker Notes

A dark brooding wine on both the bouquet and palate. The depth of flavour is astounding and the dark plums on the mid-palate give way to a long finish with the slightest hint of white pepper. With both savoury and fruit notes this wine is a very versatile wine to enjoy with food, but be assured the mouth filling, supple tannin structure will ensure that one will be well rewarded by cellaring this wine carefully for a few years before enjoying!

### Vineyard

Shiraz thrives in Mediterranean climates and the fruit showed excellent concentration whilst retaining freshness and elegance.

### Winemaking

Grapes were hand harvested early in the morning, destemmed and sorted before being transferred to stainless steel tank for fermentation. The perfect structure in the wine was achieved through a combination of open and closed pump overs and careful monitoring to ensure the best balance possible. Maturation took place for 20 months in 100% new French oak barrels

### Vintage

The 2016 vintage was not an easy one! The growing season was exceptionally dry with drought having a major impact on the crops. Despite the harvest being earlier than normal, conditions had cooled enough to allow later-ripening grapes a chance to catch up. Overall, the harvest was smaller than normal, but we made good wines, despite the challenges.

### Food match

Grilled and Roasted Red Meats

Perfect with a roast leg of lamb & potatoes



#### Grapes

100% Shiraz

#### Region/Appellation

Stellenbosch

#### Alcohol by volume

14.50%

#### Residual Sugar

3.4 g/l

#### pH

3.42

#### Total Acidity

5.9 g/l

#### Drinking Window

2024 - 2036

#### Tasting Guide



Light Medium Full

#### Tasting note printed

10/03/2025