

Grapes 100% Shiraz

Region/Appellation Stellenbosch

Alcohol by volume 14.50%

Residual Sugar  $2.4 \, g/I$ 

рН 3.59

**Total Acidity** 6 g/l

**Drinking Window** 2025 - 2025

**Tasting Guide** 







Medium Full

Tasting note printed 05/02/2025

# Vineyard Selection Shiraz 2019 6x75cl

#### Winemaker Notes

Although this wine has a great intensity of flavour on both the bouquet and the palate the wine is not overpowering and shows well-judged restraint. Waves of wild berry fruit give way to hints of spice and lavender on the finish. The supple tannin structure supports the wine beautifully and ensure that this wine will mature gracefully. Enjoy now or over the next 10 years.

### Vineyard

Most of the fruit for this wine was sourced from our own vineyards with a few selected parcels from other Stellenbosch vineyards.

# Winemaking

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## Vintage

After the hat-trick of dry winter seasons (2015-2017) unfortunately 2018 proved to be not much different but was better than the 3 preceding seasons. This carried over into our growing season and meant that we had a very small crop, albeit of pleasing quality. The winter proved to be warm and rather inconsistent. The inconsistent weather was present throughout the growing season and even into the harvest period. The dry and warm conditions were alleviated to some extent by some healthy late spring rains, however, this did lead to increased disease pressure during this period and meant the viticulture team really had to be careful in their management of our vineyards to ensure healthy grapes to the winery. Having achieved this we saw some really good natural acidities and great balance in our white wines. The reds came in later than normal, largely owing to relatively cool conditions in the later half of the season. This coupled with a significant rain event mid-March meant that we achieved physiological ripeness at lower sugar levels than normal and have produced, what we believe to be, some of the most elegant and balanced red wines in recent memory. Our Cabernets in particular show both density and vibrancy that has us very excited about their future. Another challenging season for the team that has, however, delivered some extremely exciting wines that will be a joy to drink over many years to come.

#### Food match

Grilled and Roasted Red Meats

Try with slow cooked braised beef dishes.