

SAVANHA SUN SHIRAZ 2016

WINEMAKER:

Lizanne Jordaan

ORIGIN:

Western Cape, especially Breederiver Valley.
Slopes face various directions.

TERROIR / SOIL:

Broad spectrum of soil types. Alluvial, Clovelly and sandy soils are represented in this wine.

VINEYARD AND CLIMATE CONDITIONS:

Trellised vines aged between 11- 21 years, received supplementary drip irrigation and yielded between 12- 16 tons per hectare.

WINEMAKING:

The grapes were hand and machine harvested at optimum ripeness, then de-stemmed and gently crushed. Cold maceration took place at 10-12°C prior to fermentation in stainless steel tanks. Daily pump overs were done to achieve optimum colour and flavour extraction. Selected tanks were then fined, blended and matured for 6 months before sterile bottling took place.

ANALYSIS:

Alc:	14.3 %vol	TA:	6.1 g/L
RS:	3.9 g/L	pH:	3.40

APPEARANCE:

Dark ruby red in colour.

TASTING NOTE:

Smoky, spicy, black pepper richly fruited wine. Full palate, sweet but not jammy.

SERVE WITH:

Juicy chargrilled fillet served with a creamy mushroom and pepper sauce and sweet potato wedges on the side. Or try paella with chorizo and chicken drumsticks, slow-cooked pork hocks with dried fruit sauce.

