



SHIRAZ [RESERVE] 2015

Stunningly ripe and concentrated berry fruit including ripe black cherry fruit, hints of liquorice, violets and spice. The flavours on the palate are intense and long lasting with soft tannins leading to a clean finish. Serve at 15-17°C - enjoy with venison and all barbequed and smoked meats.

2015 is widely regarded as one of the all-time great vintages. The growing season was long and slow with just enough rain at the right moments. No disease pressure was experienced and we picked the Shiraz grapes from 3-5 March 2015. Bottling took place on 23 November 2016.

ORIGIN

The grapes were all selected from Vergelegen's Rooiland vineyards, planted on the north to north-westerly slopes.

VINIFICATION

Grapes were hand-picked and de-stemmed BUT not crushed. The de-stemmed grapes were cooled to 8°C and 'cold soaked' for 168 hours. Fermentation took place at 26°C followed by a 28 day maceration on the skins. After malolactic fermentation in stainless steel tanks, the wine went into 25% new French oak barrels for 17 months.

COMPOSITION

100% Shiraz

ANALYSIS

Alc 14.58
RS 2.44 g/l
TA 5.4 g/l
pH 3.57

MATURATION

Accessible now but will reward careful cellaring over the next 10 -15 years.

