



VILJOENSDRIFT

• FINE WINES •

SHIRAZ

Ground black pepper, dark chocolate and roasted almond on the nose and carry through as a well balanced and easy drinking Shiraz

VINTAGE: 2022

ORIGIN: Robertson

VARIETY: 100% Shiraz

SOIL TYPE: Red Clay, stone Karoo soil

VINIFICATION:

Harvested at 25° balling and crushed into the main tank. Fermentation took place at 28° celsius. Grapes were pressed at 5° balling and MLF took place in the tank after which it was pumped over to barrels.

MATURATION: 2nd and 3rd fill barrels – 75% French and 25% American Oak for 12 months.

ANALYSIS:

Alc: 14 % Vol

R.S: 3.6 g/L

pH: 3.33

TA: 6.0 g/L

FOOD SUGGESTIONS: Mild lamb curry

