



# 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:** 2017

**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:** 15 %

**R.S:** 2.9 g/l

**pH:** 3.29

**TA:** 6.5 g/l

**FOOD SUGGESTIONS:** Mild lamb curry

