

1702



WINE ESTATE



## SHIRAZ

**VINTAGE:**  
2010

**ORIGIN:**  
Cape Town

**CLIMATE:**  
Mediterranean climate with warm, dry summers and a unique pattern of cool winds. Winters are cold and wet with an annual rainfall on the estate of 550mm.

**SOIL:**  
Oakleaf

**VINIFICATION:**  
Grapes were handpicked at 24.7 °Balling from a yield of 10 Ton/Ha. Fermented in traditional open concrete fermenters with punch downs 4 times per day. Matured for 12 months in small French oak barrels (25% new).

**ANALYSIS:**  
Alcohol: 14.02% vol.  
Residual Sugar: 2.3 g/l.  
Total Acidity: 6.0 g/l.  
pH: 3.60

**DESCRIPTION:**  
Violets and black currents on the nose. The palate shows flavours of black pepper with a hint of smokiness. Full bodied with soft round tannins. Excellent ageing potential.

**SERVING SUGGESTION:**  
Most enjoyable with spicy pates, roast beef or lamb and rich cheeses.