



STELLENBOSCH HILLS

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Tasting Notes

Classic red fruit, oak spice and hints of black pepper. The wine offers raspberry & mulberry fruit vibrancy, hints of violets, cloves & pepper spice – all beautifully integrated. The wine is full bodied, combined with a bold tannin structure and a lingering finish.

Serve with: Delicious with a variety of red meat dishes, or enjoy on its own on a cold winter evening.

The Harvest

The grapes were hand-harvested at the optimal time of aromatic concentration - 24° balling.

In the Cellar

Wine was matured on 15% new French oak, 15% new American oak and the remainder in 2nd fill French oak for a period of 16 months.

Ageing potential

This wine will age well over the next five years

Blend information

100% Shiraz

Characteristics

Dry red wine

Technical analysis

Alcohol	-	14.5%
pH	-	3.39
Residual sugar	-	3.1 g/l
Acidity	-	6.4 g/l
Wine of origin	-	Stellenbosch

