

Shiraz



TASTING NOTES

A deep ruby colour with a dense core, this structured wine has an attractive spectrum of flavours, from the first *rich impressions of black cherries* and ripe plums brushed by alluring floral notes, to integrated spicy clove and pepper nuances. Supporting oak spice on the finish enhances the primary fruit intensity.

AGING POTENTIAL

Best enjoyed within 5 years from vintage.

IN THE VINEYARD

A dry winter followed by a hot, dry summer: the winter of May to August 2017 in the Cape Winelands was cold enough to ensure proper vine dormancy, but it was one of the driest in decades. However, 2017 has many winemakers excited about what could well turn out to be a vintage as good as 2015.

IN THE CELLAR

All varieties and batches were crushed and fermented separately in small volumes to maximise varied expressions. Different parcels were blended after 12 months. Subtleties in vinification and origin, as well as judicious blending to amplify the best natural character of the components, add to the intrigue and complexity of the final blend.

FOOD MATCHES

Brampton Shiraz appreciates food such as grilled lamb burgers, oxtail, goulash, briedies and venison.

TECHNICAL INFORMATION

Vintage: 2017

Main variety: 100% Shiraz

Alcohol: 14 %

pH: 3.5

RS: 3.5 g/l

Acid: 5.8 g/l

Appellation: Stellenbosch



SHIRAZ 2016
BRONZE



SHIRAZ 2015
SILVER



SHIRAZ 2015
SILVER 90



SHIRAZ 2015
SILVER