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Obikwa Shiraz 2012



Colour: Deep burgundy red.
Bouquet: Aromas of ripe plums, berries and oak spices with a hint of cigar box.
Taste: Smokey, spice and ripe plum flavours supported by a soft tannins and oak spices.

Enjoy this wine with poultry, veal and red meat dishes.

variety : Shiraz | 100% Shiraz
winery : Obikwa Wines
winemaker : Bonny van Niekerk
wine of origin : Western Cape
analysis : **alc :** 13.71 % vol **rs :** 6.13 g/l **pH :** 3.61 **ta :** 5.38 g/l
type : Red **style :** Off Dry
pack : Bottle **closure :** Cork

ageing : Although accessible when young, this Shiraz has the maturation potential of 2 years

in the vineyard : Background
Taking its name from one of the early peoples at the Cape, these are down to earth, adventurous wines expressing their true varietal character and rich ethnic charm. Palate pleasing with a sense of fun as depicted by the bright yellow ostrich with its remarkable neck, these wines are a tribute to the intrepid OBiKWA people for whom the ostrich represents a life force and trusted companion.

The Vineyards (Viticulturist: Annelie Viljoen)
The grapes are sourced from selected vineyard sites throughout each of the wine regions of the Western Cape. These are known for their great diversity of ancient soil types, differences in geography with majestic mountain ranges and varying cycles influenced by the proximity of the sea.

The soils vary from mountain sandstone marked by granite intrusions to shale at lower altitudes in the coastal zone while predominantly shale and river deposits occur in the interior. The soils on the gently undulating hills towards the sea consist of coarse, bleached sand and gravel while the soil types in the shale landscapes adjacent to the granite mountain ranges vary from weathered stony residual soils on the hill crests to slopes of strongly structured soils with a weathered shale substrata.

about the harvest: Handpicked between 21° - 22° Balling

in the cellar : After being hand harvested the grapes from different vineyard blocks were vinified separately. The fermentation temperatures ranged from 24° C to 26° C to retain the fruit flavours. Fermentation was completed on the skins to ensure extraction of sufficient fruit, colour and structure but not excessive harsh tannin. The wine was matured on American oak after malolactic fermentation prior to final blending, clarification and bottling.