

Lutzville Diamond Collection Shiraz 2012

Full and complex with typical spicy pepper, mocha and blackberry flavours. Its ripe but firm tannins give the wine structure and its delicious long finish provides the elegance.

Best enjoyed with red meats and fantastic company.

variety : Shiraz | 100% Shiraz

winery : Lutzville Vineyards

winemaker : Jaco van Niekerk

wine of origin : Lutzville Valley

analysis : alc : 14.5 % vol rs : 4.2 g/l pH : 3.64 ta : 5.4 g/l va : 0.44 g/l so2 : 108 mg/l

type : Red **style :** Dry **body :** Full **taste :** Fruity

pack : Bottle **size :** 0 **closure :** Cork

ageing : Enjoy now or cellar for up to 5 years.

in the vineyard : Grapes for this Shiraz come from specific north facing vineyard blocks situated on Karoo soils in the cool climate Lutzville Valley.

about the harvest: The grapes were handpicked.

in the cellar : The grapes were gently pressed using only the free run juice. Using selected yeasts the must undergoes fermentation at between 18-22 degrees Celsius for 2 weeks, followed by malolactic fermentation. The Diamond Collection Shiraz matures in second fill French and American barrels for 15 months to allow the flavours to gel and develop complexity.

