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M·A·N Family Wines Shiraz 2013



Skaapveld Shiraz
Skaapveld refers to the grazing land for sheep that adjoins many of the Shiraz vineyards in our region. Whether the sheep have any effect on the wine is open to debate, but they add a lively encouragement during harvest time.

A distinctive wine: juicy and complex with well-rounded and lingering flavours. Deep claret in colour, the bouquet is aromatic with gamey and liquorice aromas. The palate has mouth-filling blackcurrant and plum flavours with finely integrated tannins.

This layered, medium to full-bodied Shiraz will complement slow-cooked casseroles, game and barbequed foods. Serve at a cool room temperature.

variety : Shiraz | Shiraz 100%
winery : MAN Family Wines
winemaker : Francois Bezuidenhout
wine of origin : Coastal Region
analysis : **alc :** 14.0 % vol **rs :** 4.8 g/l **pH :** 3.55 **ta :** 5.2 g/l
type : Red **style :** Dry **body :** Medium **wooded**
pack : Bottle **size :** 0 **closure :** Screwcap

in the vineyard :
Sourced from bush-vine and trellised vineyards in the Agter-Paarl region. Shiraz thrives in the Malmesbury Shale soils typical of our region: the unirrigated vineyards naturally reduce yields and produce smaller bunches to make wines with concentrated flavours and aromas.

A cold winter in 2012 set the stage for a very good 2013 harvest. Yields were in line with long-term averages. The growing season was relatively dry and long, with slightly cooler than normal temperatures throughout, and no heat-waves. Harvest was 2 weeks later than normal, resulting in white wines with intense tropical fruit flavours and good varietal characteristics. The red wines have very good colour and soft, ripe tannins.

about the harvest: The grapes were hand-harvested at optimum ripeness and given a two day cold maceration. The warm and dry growing season, combined with late summer heat waves, resulted in a high quality harvest with small berries and concentrated flavours.

in the cellar : Fermentation took place over 5 days in stainless steel tanks with regular pump-overs. The Shiraz grapes were co-fermented with a small portion of Viognier grapes (1%) to lift the aromatics of the wine and soften the tannins. About 14% of low-yielding Mourvèdre was also blended in to add sweet spice and dried fruit notes. Just before dryness, the wine was pressed and put back into tank for malo-lactic fermentation. 100% of the wine was matured in 225L American oak barrels (8% new) for 14 months. Fined and filtered before bottling.