

Four Secrets Sparkling Shiraz NV

The Four Secrets Shiraz Sparkling has red berry, vanilla and black pepper flavours to excite the nose. Well considered barrel maturation balances the upfront fruit flavours and the palate follows through with a lingering finish of berries, spice and beautifully integrated oak.

The Four Secrets Sparkling possesses some sweetness and a fine mousse, making it ideal for almost any cheese or dessert pairing.

variety : Shiraz | 100% Shiraz

winery : Stellenbosch Vineyards

winemaker : Allison Adams-Witbooi

wine of origin : Stellenbosch

analysis : alc : 11.5 % vol rs : 21.0 g/l pH : 3.54 ta : 5.65 g/l

type : Sparkling **style** : Semi Sweet **wooded**

pack : Bottle **size** : 750ml **closure** : Cork

ageing : This wine would be great to enjoy now, but could be enjoyed up to 3 years from vintage.

in the vineyard : This is a blend of four vintages of the same vineyards in the Helderberg area.

Vineyard/Yield: 6 tons/ha

Type of climate: Mediterranean

about the harvest: Full ripe fruit was handpicked in the third week of March 2009, 2010, 2011 and 2012.

in the cellar : Fermented in stainless steel tanks for 10 days. Cold soaking for 3 days prior fermentation and for 3 days post maturation, on the skins after fermentation was allowed. The wine was aged in 300-litre French oak barrels (50% barrels was first fill and 50% was second fill). Barrel selection was done to select the best barrels from each vintage and was then blended.

