

Four Secrets Shiraz NV

Intense, deep purple colour. Peppery and herbaceous notes, with fruit that tends towards the dark flavours of licorice and blackcurrant. Soft, ripe fruit on the palate with ripe, fine tannins, excellent structure and long plummy finish.

This wine is best suited with roast beef, oxtail or rack of lamb.

variety : Shiraz | 100% Shiraz

winery : Stellenbosch Vineyards

winemaker : Allison Adams-Witbooi

wine of origin : Stellenbosch

analysis : alc : 14.55 % vol rs : 5.75 g/l pH : 3.50 ta : 5.60 g/l

type : Red **style** : Dry **body** : Medium **taste** : Herbaceous **wooded**

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

ageing : This wine would be great to enjoy now, but could be enjoyed up to 5 years from vintage.

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

about the harvest:

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

Vineyard yield 6 tons per hectare.

in the cellar : Fermented in stainless steel tank 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. Lightly filtered before bottling.

