

Lutzville Shiraz 2013

Bursting with dark berry flavours of blackberry, dark cherry and plum, this Shiraz has soft and supple tannins and a white pepper finish.

Perfect with lamb, burgers, game and duck.

variety : Shiraz | 100% Shiraz

winery : Lutzville Vineyards

winemaker : Jaco van Niekerk

wine of origin : Lutzville Valley

analysis : alc : 14.0 % vol rs : 3.3 g/l pH : 3.70 ta : 5.3 g/l va : 0.54 g/l so2 : 60 mg/l

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

pack : Bottle **size** : 0 **closure** : Screwcap

ageing : Enjoy now

in the vineyard : Grapes for this Shiraz come from selected vineyard blocks in the warmer region of the Lutzville Valley. Shiraz can handle heat and this extra warmth help to develop the full bodied flavours.

about the harvest: After the grapes has been carefully harvested at optimum ripeness. Yield 10 - 12 tonnes/ha

in the cellar : The grapes are gently pressed and only the free run juice is used. Using selected yeasts, fermentation takes place at between 18° - 22° for two weeks. Due to the depth of flavor, our Shiraz requires less oak treatment compared to other grape varieties and matures on French oak staves for 3 months to improve body and texture.

