

## Protea Shiraz 2013

A pleasant bouquet of black cherry, plum and smoky charcuterie with highlights of pepper and spice. More of the same can be found on the palate which is big, broad and well-structured. It is a muscular wine with a commanding presence, though restrained and silky. Lovely gentle fruited finish with a rich cocoa aftertaste.

**variety :** Shiraz | 100% Shiraz

**winery :** Anthonij Rupert Wyne

**winemaker :** Dawie Botha

**wine of origin :** Darling

**analysis :**

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

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

**in the vineyard :** These grapes are specially selected from the Groenekloof ward in the Darling area. This area is unique for its warm days and cool nights. This, together with the deep red soils shows up beautifully in the wine as a mix between dark and red fruit flavours, good concentration and a soft juicy tannin structure.

Origin of Fruit: Darling

Soil Type: Sand/clay/loam

Rainfall: 674.86mm

**about the harvest:** The Shiraz grapes were harvested by hand at 24.6°Balling.

Average Temp: 19.63° C

Yield: 10ton/ha

Harvest Began: 22/02/2013

Harvest Ended: 05/03/2013

**in the cellar :** After de-stemming and crushing the wine is transferred into 10 000 French oak tanks and 10 000 stainless steel tanks. Fermentation on the skins takes place at 26 C for about 15 days. The wine is drained from the skins and the skins pressed. The free run and press are aged separately and blended after 8 months. Maturation takes place in 225 French oak barrels, 2nd and 3rd fill for about 12 months.

### Anthonij Rupert Wyne

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