

## Jam Jar Sweet Shiraz 2014

Crafted in a lighter style than your typical Shiraz, this fresh, fruity, semi-sweet wine displays aromas and flavors of ripe blueberries, blackberries and raspberries with dark chocolate undertones. Refreshing and approachable with the perfect balance between sweetness and acidity, it makes a great aperitif and pairs equally well with both savory and sweet foods. Best served slightly chilled.

**variety :** Shiraz | 100% Shiraz

**winery :** Cape Classics

**winemaker :** Bruwer Raats

**wine of origin :** Western Cape

**analysis :** alc : 13.0 % vol    rs : 60 g/l    pH : 3.34    ta : 7.5 g/l

**type :** Red

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

**in the vineyard :** Vineyards: The grapes were grown mainly in vineyards surrounding Paarl, a region with a Rhône-like climate that is ideal for Shiraz cultivation. Soils are predominantly eroded shale and loam on top of decomposed clay.

**Vintage:** The 2014 vintage was marked by an unusually long ripening period, which allowed the grapes to slowly develop tannin, color and fruit flavor. Yields were above average due to very good winter rainfall. The longer hang time ensured that the slightly larger crop fully developed its flavors, resulting in excellent quality wines.

**about the harvest:** The grapes were hand harvested.

**in the cellar :** Grapes were de-stemmed then were cold macerated for two days before undergoing natural fermentation in stainless steel tanks, using only indigenous yeasts. Continuous pumpovers were performed during fermentation. When the sugar level reached 5°B, the wine was pressed and returned to tank for malolactic fermentation. It was aged on its fine lees, with 30% of the wine aged in a combination of French and American oak for six months.

**Certifications:** Integrated Production of Wines (IPW) Certified.

