

KWV Abraham Perold Insignis 2012

Deep purple in colour, this Shiraz displays aromas of fresh cassis, tobacco and violet with hints of cloves. The well-structured palate is enveloped in dark fruit flavours, heightening the velvety tannin structure that follows through to a seamless conclusion.

Dishes of grilled meat, vegetables, roast lamb and wild game are ideal culinary partners to this wine although it is just as fine when savoured by itself.

variety : Shiraz | 100% Shiraz

winery : KWV Classic Collection

winemaker : The Winemaking Team

wine of origin : Coastal Region

analysis : alc : 14.63 % vol rs : 3.24 g/l pH : 3.6 ta : 6.03 g/l

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

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

ageing : Enjoy now or cellar for eight to ten years.

Our Perold Insignis 2011 is the first wine to be launched under this label and represents the pinnacle of Shiraz quality in South Africa. This is a modern Shiraz style that is comparable in quality to the best Shiraz wines from around the world.

Perold Insignis, like any great work, arose out of passion. Dedicated to uncompromised quality, the winemaking team's sole purpose is to express this vision and passionate spirit with this flagship wine, named after Abraham Perold in honour of the contributions and legacy he left not only at KWV but throughout the South African wine industry.

in the vineyard : Vineyards

49% Paarl, 38% Stellenbosch, 13% Swartland

Vintage conditions

The winter preceding the 2012 vintage was characterized by far lower than average rainfall. This trend continued into the summer, resulting in vineyards showing signs of lower soil moisture by way of the reduced berry size and bunch weight. A cooler ripening season with even temperatures led to steady and measured ripening of the grapes. Overall, the smaller berry size and lower yields promise great concentration, good quality and intense colour in the 2012 vintage wines.

in the cellar : Blended from selected Shiraz vineyards, which are dry grown and concentrated, the grapes were hand sorted and cold soaked prior to fermentation. Some whole berries were retained in the ferment. After pressing, the wine was racked to barrel for malolactic fermentation, which served to maximize the balance between the oak and fruit. The wine was left on the lees until spring and racked again a few times during its 18 months in oak barrels.

Maturation

An 85% portion of the wine was matured in French oak barrels and 15% in American oak, for 18 months, in a combination of 300-litre and 500-litre barrels. A total 70% of the barrels were first-fill.

Total production

5 450L



Bottling date
December 2013