

## Pulpit Rock Reserve Shiraz 2012

---

Deep red color with a violet tint. Aromas of ripe red fruits with an elegant smoky, vanilla and chocolate touch. Mouth feel shows good volume and complexity with sweet, persistent tannins.

Serving temperature: 18°C

Most enjoyable with roast beef or lamb, bobotie and spicy casseroles.

---

**variety** : Shiraz | 100% Shiraz

**winery** : Pulpit Rock Winery

**winemaker** : Riaan van der Spuy

**wine of origin** : Swartland

**analysis** : alc : 15.5 % vol   rs : 2.9 g/l   pH : 3.51   ta : 5.51 g/l   va : 0.65 g/l

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

**pack** : Bottle   **size** : 0   **closure** : Cork

---

2015 Michelangelo Wine Awards - Gold

2014 Michelangelo Wine Awards - Gold

---

**ageing** : Enjoy now or drink within 5 - 7 years after bottling.

### **in the vineyard** :

Geographical location: Riebeeckberg

Vineyard: Trellised

### **about the harvest:**

Manual harvesting of grapes

Yield: 8tons/hectare

**in the cellar** : Fermentation occurred in stainless steel tanks at a controlled temperature (25–28 °C) with two daily pump-overs extracting color and tannins. After natural malolactic fermentation completed the wine matured 14 to 16 months in French and American oak barrels.

