wine.co.za
easiest way to buy wine

Eagles' Nest Shiraz 2012

This vintage shows a deep purple colour that is both fresh and lively. On the nose, dense aromas of cherry and ripe berry fruit with crushed red pepper kernel tempt the senses. A creamy mouth filling tannin, with hints of toasted coconut and wisps of pepper spice embrace your taste buds and are deliciously dry. Dark berry fruits and warm baking spice enrich the flavour experience one soon realizes that this is a wine of complexity and layering.



variety : Shiraz | 100% Shiraz
winery : Eagles Nest
winemaker : Stuart Botha
wine of origin : Constantia
analysis : **alc :** 14.5 % vol **rs :** 2.9 g/l **pH :** 3.60 **ta :** 5.2 g/l **so2 :** 66 mg/l **fso2 :** 22 mg/l
type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Screwcap

ageing : A truly great wine from mature vineyards, this wine will age gracefully for 15 years from vintage.

Eagles' Nest, located on the crest of Constantia Nek pass, is nestled at the foot of the awe inspiring Table Mountain. This pristine and boutique family owned vineyard (38 Ha in size) has in recent years gained a striking reputation for both its beauty and award winning wines.

Uniquely characteristic of its wines is its signature of finesse, derived from the cooler climate conditions its vines are exposed to as a result of its elevation and close proximity to the oceanic body that is False Bay, thus delivering very distinctive wines not found elsewhere in South Africa.

Quality and consistency is paramount at Eagles' Nest. Our unique terroir, combined with meticulous attention to detail in the vineyards and cellar, yields wines that are the epitome of elegance and balance.

in the vineyard : The vineyard aspects range from east to north, and are perfectly positioned for a cool climate Shiraz.

about the harvest: All grapes were hand picked, de-stalked and crushed into medium sized open top fermenters.

in the cellar : Punch-downs or pump-overs were performed three to four times per day. This ensured that at all times the fermenting must evolved to embody the desired style. Fermentation took 12 days to complete, after which the free run wine was drawn off and the skins were pressed. The wine was then racked into French oak barrels. After 16 months in barrel, selected components of the wine were blended to create a complex and harmonious finished product.