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Val du Charron Reserve Shiraz 2012

One swirl releases strong aromas of black pepper, celery and leather layered over blackcurrant richness. The fruit on the palate is complimented by dry, light and spicy tannins, well-structured with a delicious smoky berry finish.

variety : Shiraz | 100% Shiza
winery : Val du Charron Wine & Leisure Estate
winemaker : Bertus Fourie
wine of origin : Wellington
analysis : **alc :** 14.4 % vol **rs :** 3.4 g/l **pH :** 3.67 **ta :** 5.42 g/l
type : Red **wooded**
pack : Bottle **size :** 750ml **closure :** Cork



in the vineyard : More than 300 profile holes were dug before soil preparation on Val du Charron commenced. More than 80% of Val du Charron`s vineyards were established on south facing slopes implying a cooler meso climate as influenced by the south eastern (or Cape doctor) and especially the south western winds. The soil as analysed was categorised as a Tukulu type which means a high potential, deep, well drained soil with no physical limitations. Clay content of the top soil is ±15% with a 20% fraction of fine gravel. The effective depth of the soil is 80cm and no drainage is required.

about the harvest: The grapes were harvested optimally ripe in March

in the cellar : The grapes were chilled for 24 hours after it was bunch selected, destemmed and crushed. The tank was inoculated with Rhone-isolated yeast. The tank was pumped over every three hours as soon as alcoholic fermentation commenced until fermentation was over. The wine received extended skin maceration for two weeks after which it was pressed. Only the free run wine was split into 500l French oak barrels and flex cubes with high quality French oak staves. Malolactic fermentation lasted for 3 months after which the wine was racked and placed back into the barrels to mature. The wine aged for 15 months after which it was blended, fined with egg white and bottled.

Production: 4 000 bottles.