

Pulpit Rock Reserve Shiraz 2013

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. Serving temperature: 18° C

variety : Shiraz | 100% Shiraz

winery : Pulpit Rock Winery

winemaker : Riaan van der Spuy

wine of origin : Riebeeckberg

analysis : alc : 15.3 % vol rs : 3.2 g/l pH : 3.55 ta : 5.52 g/l va : 0.59 g/l

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

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

2017 Michelangelo International 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.

