

## 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.

