

Tulbagh Winery Shiraz / Pinotage

Colour: Deep, vibrant ruby with bright crimson rim.

Nose: Ripe berry and black plum, with hints of coffee and chocolate.

Palate: Intense black plum and ripe berry flavours with hints of vanilla and chocolate. Medium bodied with a lingering coffee aftertaste.

To be enjoyed with steak, goulash, roasted guinea fowl, springbok or ostrich dishes.

variety : Shiraz | Shiraz, Pinotage

winery : Tulbagh Winery

winemaker : Naude Bruwer and Helena Neethling

wine of origin : Coastal Region

analysis : **alc** : 13.15 % vol **rs** : 8.6 g/l **pH** : 3.53 **ta** : 5.1 g/l

type : Red **style** : Off Dry **body** : Medium **taste** : Fruity **wooded**

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

about the harvest: The grapes are from four selected vineyards in the Tulbagh valley. Harvested during February by both hand and machine at sugars between 24° - 25.5° B.

in the cellar : Grapes are fermented on the skins in stainless steel tanks. Yeast strains are selected to enhance the natural flavours of the grapes. The wine is pumped over every four hours during alcoholic fermentation. After pressing, the wine went through malolactic fermentation. Special selected French oak staves are used during malolactic fermentation, to give the wine the distinctive chocolate and coffee flavours.

