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Lutzville Shiraz 2014

Bursting with dark berry flavours of blackberry, dark cherry and plum, this Shiraz has soft and supple tannins and a white pepper finish.

Perfect with lamb, burgers, game and duck, our Shiraz is a good food match for red and darker meats. Enjoy with good company.



variety : Shiraz | 100% Shiraz
winery : Lutzville Vineyards
winemaker : Jaco van Niekerk
wine of origin : Lutzville Valley
analysis : **alc :** 13.5 % vol **rs :** 3.7 g/l **ta :** 5.2 g/l
type : Red **style :** Dry **body :** Full **taste :** Fruity
pack : Bottle **size :** 750ml **closure :** Screwcap

ageing : Enjoy now.

in the vineyard : Grapes for this Shiraz come from selected vineyard blocks in the warmer region of the Lutzville Valley. Shiraz can handle heat and this extra warmth help to develop the full bodied flavours.

about the harvest: After the grapes has been carefully harvested at optimum ripeness. Yield 10 - 12 tonnes/ha

in the cellar : Once the grapes arrive at the winery, the fruit is gently pressed and only the free run juice is used. Using selected yeasts the juice then undergoes fermentation at between 18-22 degrees Celsius for 2 weeks, followed by malolactic fermentation. Because of the depth of flavour, our Shiraz requires less oak treatment compared to other grape varieties and matures on French oak staves for 3 months to improve body and texture.