

Protea Shiraz 2015

Gentle plum and black berry compote aromas with a light pepper nuance. The first impression is of succulence: a juicy mouthful of ripe plum and black berries. The smooth, silky texture is somewhat deceptive since the wine has a firm backbone but is well balanced, integrated and supple. Hints of tobacco leaf and liquorice can be found on the long, rich, lingering spicy aftertaste.

Black pepper steak with brandy cream sauce.

variety : Shiraz | 100% Shiraz

winery : Anthonij Rupert Wyne

winemaker : Dawie Botha

wine of origin : Darling

analysis : alc : 13.97 % vol rs : 2.5 g/l pH : 3.50 ta : 5.4 g/l va : 0.46 g/l so2 : 88 mg/l fso2 : 27 mg/l

type : Red **style :** Dry **body :** Medium **taste :** Fragrant **wooded**

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

ageing : 3-5 years after release

in the vineyard : These grapes are specially selected from the Groenekloof ward in the Darling area and also from the Swartland area. This area is unique for its warm days and cool nights. This, together with the deep red soils shows beautifully in the wine as mix between dark and red fruit flavours, good concentration and a soft juicy tannin structure.

about the harvest: Vintage: 2015 Varietal: Shiraz Average Temp: 19.9°C Rainfall: 281.2mm Origin of Fruit: Darling Soil Type: Sand/clay/loam Yield: 10 ton/ha Harvesting Began: 2/2/2015 Harvesting Ended: 10/2/2015

in the cellar : The Shiraz grapes were harvested by hand at 24.5° Balling. After destemming and crushing, the wine is transferred into 10 000L French oak tanks and 10 000L Stainless steel tanks. Fermentation on the skins takes place at 26 degrees Celcius for about 15 days. The wine is drained from the skins and the skins pressed. The free run and press wine are aged separately and blended after 8 months. Maturation takes place in tanks with tight grain french oak staves and 3rd fill barrels for about 12 months.

Anthonij Rupert Wyne

Franschhoek

021 874 9004

www.rupertwines.com

