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Douglas Green Vineyard Creations Shiraz 2017

Dark ruby with a bright crimson rim. Enticing black current pastilles and blue berries embellished by a subtle oak spice. A firm yet friendly entry with juicy plum and mulberry flavours supported by well defined and ripe tannins allowing a succulent slightly textured fruity finish.

A well-structured Shiraz that is full yet friendly, allowing for immediate drinking now and potential to soften further for up to 3 years from vintage. Vibrant and fruity on its own or with roast peppered fillet, beef espetadas, venison or ostrich pie, or smoked meats.



variety : Shiraz | 100% Shiraz
winery : Douglas Green Wines
winemaker : Jaco Potgieter
wine of origin : Western Cape
analysis : **alc :** 14.0 % vol **rs :** 3.8 g/l **pH :** 3.5 **ta :** 5.8 g/l
type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Screwcap

ageing : A well structured Shiraz that is full yet friendly allowing for immediate drinking now and potential to soften further for up to 3 years from Vintage.

"Textured with ample body and succulent fruit"

in the vineyard :
A very dry winter followed by a hot, dry summer: The winter of May to August 2017 in the Cape Winelands was cold enough to ensure proper vine dormancy, but it was one of the driest in decades. A hot growing season followed. Grapes were selected from the Swartland region for chunky tannins and expressive fruit to complement the fruit from the Breedekloof area.

about the harvest: Hand harvested at an average of 24° B.

in the cellar : Fermented on the skins for around 7 days at 28°C until dry. After pressing, the young wine was treated with American oak staves and allowed to complete malolcatic fermentation. Left for a further 3 months wood maturation for optical integration. Final blending and bottling takes place at our cellars in Wellington.