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# Rascallion Wines Pandiculation 2015

A beautiful bouquet of sweet ripe blackberries, infused with a hint of rich plums, combined with delicate oak notes with subtle lavender spicy aromas, creates a wine with a complex, intriguing nose. Bright garnet red in colour, this full-bodied wine has an elegant juicy creamy entry with soft round tannins and a long lingering finish.




**variety :** Shiraz | 85% Shiraz, 15% Grenache Noir
**winery :** Rascallion Wines
**winemaker :** Johan Joubert
**wine of origin :** Western Cape
**analysis :** **alc :** 14% % vol **rs :** . g/l **pH :** . **ta :** . g/l **va :** . g/l
**type :** Red **body :** Full **wooded**
**pack :** 0 **size :** 750ml **closure :** 0

Pandiculation: Lazy stretching (after a sound sleep)
Red, full - Shiraz based - red blend

**in the vineyard :** Fruit for this blend was carefully selected from two blocks of vineyards in different regions, chosen for their soft ripened fruit and tannins. The Shiraz grapes ripened in deep soils ensuring balanced growth and fruit that ripened at lower sugar levels. The Grenache is a bush vine block, producing smaller bunches with intense flavours. Efficient canopy management practices such as suckering and tipping ensured sufficient sunlight penetrated the canopy. Both parcels of grapes ripened with a natural high acidity and lower Ph level.

**about the harvest:** The grapes were handpicked in late February, very early in the morning, which allowed for the grapes to be delivered cold to the cellar.

**in the cellar :** Grapes were hand sorted, destemmed and lightly crushed. The two cultivars were vinified separately. Fermentation took place in closed fermenters and was followed by a maceration period of 14 days after primary fermentation. The Shiraz was matured separately in French oak for 18 months. The Grenache is unoaked to preserve its natural fruit character. Malolactic fermentation took place in the barrels