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Eagles' Nest Shiraz 2014

The 2014 Eagles Nest Shiraz has a deep dark core with garnet rim. On the nose, aromas of freshly crushed red pepper kernel, intense blueberry and subtle black cherry are delicately entwined with a faint smoky wisp and baking spices. On the palate creamy mouth filling tannins integrate with pepper spice to embrace your taste buds and deliver a delicious, savoury flavour sensation. Well judged acidity focuses these flavours as they resonate in the aftertaste.

variety : Shiraz | 100% Shiraz
winery : Eagles Nest
winemaker : Stuart Botha
wine of origin : Constantia
analysis : **alc :** 13.5 % vol **rs :** 2.4 g/l **pH :** 3.68 **ta :** 5.1 g/l **so2 :** 84 mg/l **fso2 :** 22 mg/l
type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Screwcap



ageing : A truly great wine from maturing vineyards, this wine will age gracefully for 20 years from vintage.

Eagles' Nest, located on the crest of Constantia Nek pass, is nestled at the foot of the awe inspiring Table Mountain. This pristine and boutique family owned vineyard (38 Ha in size) has in recent years gained a striking reputation for both its beauty and award winning wines.

Uniquely characteristic of its wines is its signature of finesse, derived from the cooler climate conditions its vines are exposed to as a result of its elevation and close proximity to the oceanic body that is False Bay, thus delivering very distinctive wines not found elsewhere in South Africa.

Quality and consistency is paramount at Eagles' Nest. Our unique terroir, combined with meticulous attention to detail in the vineyards and cellar, yields wines that are the epitome of elegance and balance.

in the vineyard : The vineyard aspects range from east to north, and are perfectly positioned for a cool climate Shiraz.

about the harvest: All grapes were hand picked, de-stalked and crushed into medium sized open top fermenters.

in the cellar : Punch-downs or pump-overs were performed three to four times per day. This ensured that at all times the fermenting must evolved to embody the desired style. Fermentation took 12 days to complete, after which the free run wine was drawn off and the skins were pressed. The wine was then racked into French oak barrels. After 16 months in barrel, selected components of the wine were blended to create a complex and harmonious finished product.

No of bottles: 29 100 + 610 Magnums
Bottling Date: 24 February 2016