

## Thembi Shiraz

Deep ruby red colour. Ripe fruit on the nose with pronounced aromas of black berry, toasted herb and spicy undertones. Palate is well structured, elegant and beautifully balanced with a touch of well integrated oak aromas supporting the varietal fruit. Soft assertive tannins which completes a medium to full bodied wine.

Enjoy on its own or with rack of lamb.

**variety** : Shiraz | 100% Shiraz

**winery** : Thembi Wines

**winemaker** : Thembi Tobie

**wine of origin** : Stellenbosch

**analysis** : alc : 13 % vol rs : 4.5 g/l pH : 3.50 ta : 5.5 g/l

**type** : Red **style** : Dry

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

100% Shiraz

Appellation: Stellenbosch

Ward: Bottelary Hills

**in the vineyard** : Soil type: Cape Hutton and Ferricreet

Irrigation: Drip irrigation

**about the harvest**: Harvested at 25° g/l balling.

Yield: 10 ton/H

**in the cellar** : Cold soaking period for 48 hours. Fermentation in stainless steel red wine fermenters for approximately 10 days. Aroma and colour extraction via delastage and daily pump overs. Partially aged in 300 litre French and American oak barrel as well as selected premium French and American oak staves for 8 months. Malolactic fermentation completed.

