

Douglas Green Vineyard Creations Shiraz 2018

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.

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 : Winemakers expected the worst but were surprised to find harvest 2018 to provide some of the best wines in memory.

Harvest 2018 was expected to be a challenging vintage, due to the Western Cape suffering from the worst drought in decades. Jaco says that although these challenges resulted in über-concentrated flavours and intensity, these positives proved to put winemakers’ skills to the test: “Thicker skins resulted in less juice and overall volume. We had to work exceedingly careful to ensure we really extracted every drop of sap, and not too much tannin in turn” - especially since the Douglas Green winemaking team strives for easy drinking wines from the moment it is bottled.

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 malolactic fermentation. Left for a further 3 months wood maturation for optical integration. Final blending and bottling takes place at our cellars in Wellington.

Wine of Origin Western Cape (Swartland and Breedekloof)

