

Kunjani Shiraz 2015

An inviting nose of white pepper and paprika spice fused with black olives and a savoury soy sauce aroma. Soft palate entrance flows to an elegant tannin structure filled with spice and juicy fruit. The depth of the palate is enhanced by a sweet liquorice root impression while the touch of lime keeps the palate refreshed. The wine lingers with a combination of fruit and oak spice while the mineral salty element adds length on the finish.

variety : Shiraz | 100% Shiraz

winery : Kunjani Wines

winemaker : Carmen Stevens

wine of origin : Bottelary

analysis : alc : 14.5 % vol rs : 4.4 g/l pH : 3.59 ta : 5.5 g/l

type : Red **style :** Dry **taste :** Herbaceous

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

ageing : Enjoy the Shiraz now or allow it to mature for a further 8 - 10 years.

in the vineyard : The fruit is grown in the Devon Valley ward on the Kunjani premises. Proper canopy management plays a vital role to ensure enough sunlight reaches the fruit for optimum Shiraz expression as well as good ventilation for ideal micro-climate within the canopy.

about the harvest: All grapes are hand-picked to ensure only the best bunches are delivered to the cellar in 20 kg lug boxes.

in the cellar : All fruit are hand sorted and tank fermented with a pure yeast culture. Rack-and-returns are employed to ensure tannin stability and that needed oxygen is incorporated into the fermentation. It also allows for good colour extraction from the skins and a polished mouthfeel after fermentation. Wines are barrel fermented, after alcoholic fermentation, where a pure bacteria culture is added for the malolactic fermentation. Wine maturation takes place in a combination of 13% new French Oak barrels and the balance second and third fill French Oak barrels for 12 months

