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Protea Shiraz 2018

Appealing plum-, black fruit- and spice aromas with a soft smoky nuance. Bright, juicy entry to the mouth with the same black fruit, plumand spice flavours apparent. The subtle brush of smoke is also discernible. Easy drinking and soft-textured, the wine is medium-bodied and eminently quaffable.

Black pepper steak with brandy cream sauce.



variety : Shiraz | 100% Shiraz
winery : Anthonij Rupert Wyne
winemaker : Dawie Botha
wine of origin : Darling
analysis : **alc :** 31.31 % vol **rs :** 4.2 g/l **pH :** 3.60 **ta :** 5.2 g/l **va :** 0.61 g/l **so2 :** 107 mg/l **fso2 :** 33 mg/l
type : Red **style :** Dry **body :** Medium **taste :** Fragrant **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

ageing : 3 - 5 years after release

in the vineyard : These grapes are specially selected from the Cape Coastal area. These areas are unique for its warm days and cool nights. This, together with the deep red soils shows beautifully in the wine as a mix between dark- and red fruit flavours, good concentration and a soft juicy tannin structure.

about the harvest: The Shiraz grapes were harvested by hand at 24,5 Balling.

in the cellar : After de-stemming and crushing, the wine is transferred into 10 000L French oak tanks and 10 000L stainless steel tanks. Fermentation on the skins takes place at 26°C for about 15 days. The wine is drained from the skins and the skins pressed. The free-run and press-wine are aged separately and blended after 8 months. Maturation takes place in tanks with tight-grain French oak staves and 3rd-fill barrels for about 10 months.

Anthonij Rupert Wyne

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