

Theatre of Wine Erasmus - Den Deen 2016

A basket of ripe plums, black currants and a minty richness complimented by earthy nuances of cloves and pepper.

variety : Shiraz | 61% Shiraz, 13% Pinotage, 13% Mourvedre

winery : Val du Charron Wine & Leisure Estate

winemaker : Bertus Fourie

wine of origin : Wellington

analysis : alc : 14.64 % vol rs : 3.0 g/l pH : 3.56 ta : 5.1 g/l

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

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

in the vineyard : The Pinotage are planted in Tukulu type soil which has a high potential, runs deep, is well -drained soil and has no physical limitations. Clay content of the top soil is about 15% with a 20% fraction of fine gravel. The effective depth of the soil is 80cm and no drainage is required.

about the harvest: All the grapes from the individual cultivars were harvested optimally ripe during the end of January through to mid - March.

in the cellar : We try to reflect the individuality of each cultivar during processing and use predominantly free run for the varietal wines and the blend. All components were matured for approximately 15 months with 40 – 60% new French oak.

Production: 4 800 bottles

