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Douglas Green Shiraz 2019

Dark ruby with a bright crimson rim. Enticing blackcurrant pastilles and blueberries embellished by a subtle oak spice. A firm yet friendly entry with juicy plum and mulberry flavours supported by well-defined ripe tannins allowing a succulent slightly textured fruity finish.

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. 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 : Swartland
analysis : **alc :** 14 % vol **rs :** 3.5 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.

in the vineyard : Last year's crop was very small because of the drought. This year, after a good winter rain, one of the biggest challenges we have seen is the unevenness in the ripening of the berries. The whites wines are showing excellent ripeness and acidity. 'We'll have brilliant fruit, richness and mouthfeel complemented by the freshness."Meanwhile, for the red wine like Merlot, there's an unprecedented tannin ripeness that is going to provide beautiful tannins structure and no harshness.
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 24 - 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 of wood maturation for optimal integration. Final blending and bottling takes place at our cellars in Wellington.