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Old Road Wine Co. The Anvil Shiraz 2017

The Anvil is powerful and captivating on the nose, with peppery spice and dark fruit flavours. This is backed up by a bright, juicy palate bathed in oak spice, anise, black berries and a savoury all-spice finish.

Beef brisket, slow cooked oxtail and gooey dark chocolate fondant make brilliant food pairings.



variety : Shiraz | 100% Shiraz
winery : Old Road Wine Co.
winemaker : .
wine of origin : Western Cape
analysis : **alc :** 14 % vol **rs :** 3.0 g/l **pH :** 3.5 **ta :** 5.6 g/l
type : Red
pack : Bottle **size :** 750ml **closure :** Screwcap

The Old Road Wine Co. Originals range recalls the stories of the legendary characters who shaped the Franschhoek community in its early years. The Anvil recognises the once indispensable local blacksmith, who forged iron with his sledge and anvil over an open fire to create items that were both necessities and works of art. This Shiraz strikes a similar balance between power and elegance, its robust tannins offset by well-defined black
fruit, spice and savoury notes.

in the vineyard : The Anvil Shiraz has its roots in the shale soils of Stellenbosch and Agter Paarl. To achieve a cooler, elegant style, the south-facing vineyards are rigorously quality managed with green harvesting and leaf removal.

about the harvest: Harvesting is done at full ripeness and by hand.

in the cellar : The juice is cold soaked for 2 days at 14°C before fermentation begins for deep colour and flavour extraction. Fermentation is done at a high temperature on 2.5 g/litre French oak staves and after fermentation the wine is aged in 3rd and 4th fill barrels for 12 months.