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Elgin Vintners Gravel Shiraz 2014

Upfront aromas of perfume, violets, glazed gammon and pepper. This wine presents a smooth entry on the palate, with soft and seamless layers of cloves, nutmeg and warm spices, and a liberal dose of white pepper, underpinned by a savory finish, so typical of cool climate Shiraz from the Rhône Valley. The lingering finish shows good balance between dark fruit, spiciness and subtle oaking imparted from 20 months maturation in oak.



variety : Shiraz | 100% Shiraz
winery : Elgin Vintners
winemaker : Marinda Kruger-Claassen
wine of origin : Elgin
analysis : **alc :** 13 % vol **rs :** 2 g/l **pH :** 3.59 **ta :** 5.4 g/l
type : Red **style :** Dry **body :** Full
pack : Bottle **size :** 750ml **closure :** Cork

in the vineyard : This is a cool area, situated 12 - 20 km from the sea, with mean February (ripening stage) temperatures of 19 - 20°C. Soils are predominantly ferruginous (iron rich) gravel on highly weathered, soft Bokkeveld Group shale, situated at 200-300 m altitude and surrounded by Table Mountain sandstone mountains at heights of about 500-1 000m, sheltering the area from the often extremely strong south-easterly winds in summer.

in the cellar : The grapes were crushed, de-stalked and allowed 3 days cold soak. The fermentation took a total of 14 days at an average temperature of 24°C with regular four hourly pump overs. Malolactic fermentation commenced on the skins. This post maceration lasted 12 days. The wine was pressed, allowed to settle and finished malolactic fermentation in tank. The wine was then racked to barrel where it spent 12 months is 90% French oak and 10% American, of which 25% was new.