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Jan Harmsgat Shiraz 2017

A Spicy cultivar with cherries and earthy hints of black pepper, the JHG Shiraz boasts a full-bodied, round and rich palate with gentle ripe tannin.
Style: Spicy and fruit driven
Nose: Spicy, white peppers, dark fruit
Palate: Ripe juicy tannin with richness

This Shiraz if often everyone's favourite!



variety : Shiraz | 100% Shiraz
winery : Jan Harmsgat
winemaker : .
wine of origin : Robertson
analysis : **alc :** 14 % vol **rs :** 4.6 g/l **pH :** 3.5 **ta :** 6.3 g/l **va :** 17 g/l **so2 :** 69 mg/l

type : Red **style :** Dry **body :** Full **taste :** Fruity
pack : Bottle **size :** 750ml **closure :** Cork

Our philosophy is to create delicious single-block wines - this is the smallest production unit for vineyards and may not exceed six hectares per cultivar. Since 1723, Jan Harmsgat Farm, or JHG, is situated on the most southern tip of the Robertson Wine valley along the foothills of the Langerberg Mountains.

in the vineyard : Our unique position borders with the dry conditions of the Karoo as well as the cool sea breezes from the Coastal Regions. The direction of planting runs from east to west.
Highlighting our vineyard's unique characteristics, maturation takes place in neutral vessels. We invite wine lovers world-wide to taste the beauty of our valley.

in the cellar : The JHG vinification process is conducted with minimal interference, using spontaneous fermentation and no enzymes during fermentation. Due to minimal interference through vinification, sediment may occur.
Matured over 14 months in 225 litre neutral French Oak Barrels, this Shiraz if often everyone's favourite!
Wood Maturation: 14 months, 225L French oak, 4th fill
5000 Bottles produced.