

Eenzaamheid Shiraz 2016

A medium-bodied wine with intense aromas of pepper, cloves, liquorice and cedar wood. Great concentration of flavours as a result of dryland viticulture.

variety : Shiraz | 100% Shiraz

winery : Eenzaamheid Wines

winemaker : -

wine of origin : Paarl

analysis : alc : 14.0 % vol rs : 2.2 g/l pH : 3.51 ta : 6.3 g/l

type : Red **style :** Dry **body :** Medium **taste :** Fragrant **wooded**

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

ageing : 6 - 10 years.

about the harvest: Hand-picked from low yielding dryland vines.

in the cellar : After grapes are sorted and destemmed, the grape juice and skins are cold macerated at temperatures between 5-8 C for up to 5 or 6 days. Fermentation takes place in open top fermentation vessels and the rising cap is punched down every 4-6 hours. Malolactic fermentation takes places in 300 litre barrels in which the wine will also undergo its maturation process.

