

Wellington Wines La Cave Shiraz 2017

Rich bramble aromas support hints of black pepper, coriander, cumin, and nutmeg on the nose of this deep purple wine. Crushed coriander and wood spice make for a fragrant palate. The wine is full-bodied with bold tannins and fleshy, lingering dark fruit flavours.

This wine pairs well with beef, lamb and spicy food and also to be enjoyed with a mature or hard cheese.

variety : Shiraz | 100% Shiraz

winery : Wellington Wines

winemaker : Wellington Wines Winemaking Team

wine of origin : Wellington

analysis : alc : 14.5 % vol rs : 2.3 g/l pH : 3.57 ta : 5.3 g/l

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

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

Our flagship range celebrates the early years of winemaking when wines were stored in caves during maturation and the recent discovery of a series of caves below our very own cellar. The grapes for the wines are meticulously hand-selected from the very best vineyard blocks and we gently handle the grapes in the cellar with minimal disruption. The range consists of a Chenin Blanc, Cabernet Sauvignon, Pinotage, Cape Blend and Shiraz, with our red wines matured in small first-fill French oak barrels before being bottled.

in the vineyard : The grapes came from a single vineyards with yield of less than 5 tons per hectare.

about the harvest: Grapes was picked at optimum maturity.

in the cellar : Grapes were fermented dry on the skins at 25 degrees Celsius in open fermenters with regular punch downs. Full malolactic fermentation was allowed in new French barrels. After SO₂ adjustments the wine was racked to oak barrels and aged for 18 months.

