

## Wildeberg House Shiraz 2021

A colour of deep garnet ruby of freshly squeezed Shiraz. It has a nose of really good summer pudding, cream and even a touch of Framboise. On the palate even more summer pudding, a blob of proper crème fraiche with a suggestion of dark chocolate and star anise. All this makes for a hugely positive expression of established Shiraz vineyards.

Braai (South African BBQ) is the most obvious choice but this is a really versatile wine that works well with most meats, mushrooms dishes or just on its own.

**variety :** Shiraz | 100% Shiraz

**winery :** Wildeberg Wines

**winemaker :** JD Roussouw

**wine of origin :** Paarl

**analysis :** alc : 14 % vol    rs : 2.1 g/l    pH : 3.70    ta : 5.1 g/l

**type :** Red    **style :** Dry    **body :** Medium    **taste :** Mineral

**pack :** 0    **size :** 0    **closure :** 0

Generous, full yet fresh with a seam of minerality from its sandy, granite provenance in the trellised Shiraz vineyards of Paarl.

**in the vineyard :** Grapes for this wine were carefully hand-harvested and sorted mostly from the Paarl area.

We added a small amount of Franschoek fruit to the final blend to give it a bit of spice and 'edge

**in the cellar :** Naturally fermented in stainless steel tanks, 50% of this blend then undergoes malolactic fermentation in 300 and 600L French oak barrels.

