



## SHIRAZ RESERVE 2015

### THE JUDGEMENT OF THE CELLAR MASTER

**Appearance:** Dark plum-skin red in colour with a youthful purple edge  
**Nose:** Abundance of primary fruit on the entry, highlighting plum and red berry flavours, combining integrated, spicy flavours of ground black pepper and sweet cinnamon. Layers of mature leather, cigar box and fruitcake extend the flavour profile of this complex and delightful, classic Shiraz.  
**Palate:** Mouth filling palate captures the senses with freshness and a balanced texture. Lingering aftertaste prolongs the pleasure from start to finish.  
**Maturation:** Enjoyable now but will reward with 8 – 10 years of careful maturation from vintage date.

### THE VINEYARD

**Site:** Cape South Coast, Walker Bay / Bot River region, Western Cape, South Africa  
**Age of the vines:** planted in 2008  
**Vines:** The vines were planted on laterite gravelly clay soils, originating from weathered Table Mountain Sandstone & Bokkeveld shale mother material.

### THE HARVEST

The individual bunches were hand-selected and handpicked between daybreak and mid-morning. The fruit was stored carefully in low, table-grape trays.

**Sugar content:** 25.4° Balling (Brix) / 107.5° Oe

### THE WINE CELLAR

The Shiraz grapes were picked from the 25<sup>th</sup> of February to the 9<sup>th</sup> of March 2015. The grapes were carefully de-stemmed and gently crushed before undergoing 5 days of cold maceration for maximum colour and flavour extraction. After cold maceration, the grapes were naturally fermented on the skins for about 16 days at 25° C. and then the wine was transferred into 225L French oak barrels (1<sup>st</sup>, 2<sup>nd</sup>, 3<sup>rd</sup> and 4<sup>th</sup> fill) for 11 months of maturation. Six of the very best barrels were carefully selected and matured for a further 11 months to be bottled as the Reserve.

### TECHNICAL ANALYSIS

**Winemaker:** Kobie Viljoen  
**Alcohol:** 15.2 vol%  
**pH:** 3.44  
**RS:** 3.5 g/l  
**Free SO<sub>2</sub>:** 22 mg/l  
**Total SO<sub>2</sub>:** 121 mg/l  
**Total Acidity:** 6.1 g/l  
**Production:** 1,752 ml bottles  
**Bottling date:** 30<sup>th</sup> November 2017  
**Release date:** Jan 2019  
**Appellation:** Bot River (Overberg Region), W South Africa  
**Selected wine:** Individually numbered bottles



### THE TOP AWARDS

Veritas 2018 Silver  
Platter's Wine Guide 2019 4 Stars

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