



# KRUISHOF WINES

WELLINGTON | SOUTH AFRICA

## YMER SHIRAZ 2016

### TASTING & OTHER NOTES

A pleasant pure, peppery aroma of dark fruit and berries on the nose. Rich, fresh, significant taste of dark fruit and black current. An elegant well balanced structure and complexity provide an attractive finish on the palate. Very Shiraz!

### SERVE AT

18 - 20 degrees C

### SERVE WITH

Dishes with beef, lamb, venison and tasty chicken and sausages. Stews, pasta dishes, tasty salads and cheese platters.

### DRINK BY

Within 10 years from vintage year



## WINEMAKING & STORAGE

The grapes were carefully hand-picked in the early morning hours. After sorting and destemming the mash was cold macerated for 50 hours in stainless steel tanks. Fermentation then took place during about 10 days. Lean pressing after 3 week when the wine was put into french oak barrels a mix of 225, 300 l sizes with 20 % new. After malolactic fermentation, racking and fining, bottling was done after 19 months in the barrels.

The wine then rested in the bottles for another 7 months before labeling and release.

**Winemaker:** Marozanne Bieldt  
**Viticulturist:** Ossie Sauermann

## THE VINEYARD & HARVEST

- **Cultivar:** Shiraz, single block
- **Clone:** S1/R 110
- **Age:** Planted 2010
- **Yield:** 9.4 t/ha
- **Bottles:** 7110
- **Block:** 1.02 ha
- **Soil:** Decomposed shale with some granite and thin layers of loamy sand.
- **Irrigation:** Drip
- **Harvesting:** Careful, selective hand-picking in the morning.
- **Farming practice:** Organic, non-certified.

## ANALYSIS

- **Alcohol:** 14.5 vol %
- **Total acid:** 5.4 g/l
- **pH:** 3.7
- **Residual sugar:** 2.8 g/l
- **Volatile acidity:** 0.66 g/l
- **Free sulphur:** 18 mg/l
- **Total sulphur:** 81 mg/l