



KRUISHOF WINES

WELLINGTON | SOUTH AFRICA

YMER SHIRAZ 2017

TASTING & OTHER NOTES

Deep red Shiraz color. Dry and full-bodied. Some dark berries and fruit plus a hint of vanilla on the nose. Modest dark berries, fruit and spices combine elegantly with a light presence of oak and notable tannins leading into a long pleasant 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 grape bunches were carefully selected and hand-picked in the early morning. After sorting, destemming and light pressing the mash was cold macerated for 50 hours in stainless tanks. Fermentation then took place during about two weeks. The wine was poured into 225 and 300 l oak barrels through free flow and light pressing. 30 % new French oak. After malolactic fermentation, racking and fining, bottling was done after 19 months in the barrels.

The wine was left to rest and stabilize in the bottles for 20 months before labeling and release.

Winemaker: Marozanne Bieldt

Viticulturist: Alex le Roux

THE VINEYARD & HARVEST

- **Cultivar:** Shiraz, single block
- **Clone:** S1/R 110
- **Age:** Planted 2010
- **Yield:** 6.1 t/ha
- **Bottles:** 4500
- **Block:** 1.02 ha
- **Soil:** Decomposed shale with some granite and thin layers of loamy sand.
- **Irrigation:** Drip, applied in a restrained way
- **Harvesting:** Careful, selective hand-picking in the morning.
- **Farming practice:** Organic, non-certified.

ANALYSIS

- **Alcohol:** 14 vol %
- **Total acid:** 5.3 g/l
- **pH:** 3.5
- **Residual sugar:** 1.9 g/l
- **Volatile acidity:** 0.7 g/l
- **Free sulphur:** 18 mg/l
- **Total sulphur:** 78 mg/l