



KRUISHOF WINES

WELLINGTON | SOUTH AFRICA



YMER SHIRAZ 2018

TASTING & OTHER NOTES

Typical red Shiraz color. Dry and nicely balanced. Modest dark berries and fruit combine elegantly on the nose and provide a pleasing mouthfeel. Light tannins and a modest presence of oak combine to provide an elegant pleasant finish on the palate.

SERVE AT

17 - 19 degrees C

SERVE WITH

Dishes with beef, lamb, venison, sausages and tasty chicken. Hamburgers, stews, pasta dishes, tasty salads and cheese platters... or just some snacks!

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. 20 % new French oak. After malolactic fermentation, racking and fining, bottling was done after 20 months in the barrels.

The wine was left to rest and stabilize in the bottles for 24 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:** 7.2 t/ha
- **Bottles:** 5250
- **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:** 14.5 vol %
- **Total acid:** 5.5 g/l
- **pH:** 3.65
- **Residual sugar:** 1.6 g/l
- **Volatile acidity:** 0.6 g/l
- **Free sulphur:** 28 mg/l
- **Total sulphur:** 75 mg/l