



PAST VINTAGES

Shiraz 2017

CSPC# 721144

750mlx12

13.87% alc./vol.

| | | | |
|-------------------------------------|---|----------|-------------------------|
| Chemical Analysis | Acidity: 5.9 g/l | pH: 3.58 | Residual Sugar: 4.5 g/l |
| Grape Variety | 100% Shiraz | | |
| Winemaker | Roelof Lotriet | | |
| Climate | Terroir-driven wines selected from vineyards ranging from Mediterranean climates in Stellenbosch (rainfall ± 600mm per annum) to more arid coastal regions (rainfall + 200mm per annum). Drip irrigation used in drier areas to optimally control vineyard produce. | | |
| Vinification/ Maturation | The wine is fermented at 28°C in a combination of open (punch down) and closed fermentors (pump over) for 7 to 14 days. Punch downs and pump overs occurred 5 times a day. Maturation occurred in 2nd and 3rd fill 300-liter French and American oak for 10 months. | | |
| Tasting Notes | Appearance: Deep Ruby Red Aroma: Smoky mulberry notes with hints of pomegranate, followed by beautiful aromas of cherries and roasted almonds. Palate: The dark fruit rose petal and Turkish delight flavours on the pallet balance harmoniously with the gentle tannin structure to create a well-rounded and accessible finish. | | |
| Serve with | Lamb Chops, Ostrich Steak | | |
| Cellaring | A beautiful and well integrated Shiraz best enjoyed now and for the next three years. | | |
| Reviews | <i>"Beautiful black fruit and cassis aromas are apparent on the nose, with notes of Cajun spice that is supported with a delicate fynbos line. The dark fruit shows superb follow through from the nose. The wine is seamlessly integrated, with round tannins and a solid structure. The combination of the above creates an elegant wine that is true to its varietal character."</i> - taste-of-africa.com | | |





PAST VINTAGES

Shiraz 2011

CSPC# 721144

750mlx12

14.09% alc./vol.

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|-------------------------------------|---|---------|-------------------------|
| Chemical Analysis | Acidity: 5.9 g/l | pH: 3.7 | Residual Sugar: 3.7 g/l |
| Grape Variety | 100% Shiraz | | |
| Winemaker | Philip van Staden | | |
| Vinification/ Maturation | This wine is blended with young wine to enhance the fresh fruit flavours very evident in this wine. Aged for 9 months in 225L American and French oak barrels. | | |
| Tasting Notes | Bright Ruby Red. Coffee and mocha aromas give way to subtle hints of spice and tobacco notes. Soft and fleshy with blackberry and plum flavours being most prominent. <i>Impression:</i> "A beautiful and well-integrated Shiraz best enjoyed now and for the next three years." | | |
| Cellaring | A beautiful and well-integrated Shiraz best enjoyed now and for the next three years. | | |
| Scores/Awards | 86 points - James Molesworth, Wine Spectator - Web Only 2013 3 ½ stars - John Platter, Platter's South African Wine Guide 2013 | | |
| Reviews | <i>"This delivers a juicy core of raspberry and cherry paste notes, with a backing of roasted vanilla and toast on the slightly raisiny finish. Drink now. 750 cases imported."</i> - JM, Wine Spectator <i>"Sweet ripe fruit on 2011 impresses, then spice kicks in & ups the attraction. Vibrant, with fine tannin, good body & tasty length."</i> - JP, Platter's South African Wine Guide 2013 | | |





PAST VINTAGES

Shiraz 2008

CSPC# 721144

750mlx12

14.5% alc./vol.

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|-------------------------------------|---|----------|-------------------------|
| Chemical Analysis | Acidity: 5.3 g/l | pH: 3.58 | Residual Sugar: 5.3 g/l |
| Grape Variety | 100% Shiraz | | |
| Winemaker | Philip van Staden | | |
| Vinification/ Maturation | This wine is blended with young wine to enhance the fresh fruit flavours very evident in this wine. Aged for 9 months in 225L American and French oak barrels. | | |
| Tasting Notes | Bright ruby red. Juicy and plummy with a hint of smoky pepper. A lively Shiraz, with lush and vibrant red berries. There is also broad mocha feel to the wine backed up by plums and blackberries with an elegant velvety finish. | | |
| Production | 7320 cases made. | | |
| Cellaring | A beautiful and well integrated Shiraz best enjoyed now and for the next three years. | | |
| Scores/Awards | 87 points - Stephen Tanzer's International Wine Cellar - Mar/Apr 2011 83 points - James Molesworth, Wine Spectator - Web Only 2010 | | |
| Reviews | <i>"Soft, with fig bread and jammy plum notes backed by a dash of toast. Drink now. Tasted twice, with consistent notes. 7,320 cases made."</i> - JM, Wine Spectator <i>"Bright full red. Spicy, peppery aromas with hints of meat and menthol. Supple and moderately sweet but a rather polite style of syrah, without quite the depth of the Guardian Peak wines based on merlot and cabernet. Shows a pliant mid-palate texture but finishes with slightly edgy tannins."</i> - ST, International Wine Cellar | | |





PAST VINTAGES

Shiraz 2006

CSPC# 721144

750mlx12

14.78% alc./vol..

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|-------------------------------------|---|----------|--------------------------|
| Chemical Analysis | Acidity: 5.88 g/l | pH: 3.65 | Residual Sugar: 2.04 g/l |
| Grape Variety | 100% Shiraz | | |
| Winemaker | Mark van Buuren | | |
| Climate | Terroir-driven wines selected from vineyards ranging from Mediterranean climates in Stellenbosch (rainfall ± 600mm per annum) to more arid coastal regions (rainfall +- 200mm per annum). Drip irrigation used in drier areas to optimally control vineyard produce. | | |
| Soil | A diverse composition of soil and topography add complexity and an array of different characteristics to the wine. | | |
| Vinification/ Maturation | This wine is blended with young wine to enhance the fresh fruit flavours very evident in this wine. Aged for 6 months in 225L American oak barrels. | | |
| Tasting Notes | Deep, crimson red. Plum and cherry are the dominant fruit aromas, with Christmas fruit-cake and chocolate coming to the fore additionally. Hints of savoury notes. Chocolate flavours follow through beautifully onto the end palate. The subtle oakiness contributes magnificently to the structure of the wine. Blackcurrant flavours show a dominance on the aftertaste. | | |
| Production | 8,925 cases made. | | |
| Cellaring | A beautiful and well integrated Shiraz best enjoyed now and for the next three years. | | |
| Scores/Awards | 89 points - Susan Kostrzewa, Wine Enthusiast - November 15, 2008 86 points - James Molesworth, Wine Spectator - May 15, 2008 15.5 points - Jancis Robinson, JancisRobinson.com - September 22, 2009 | | |
| Reviews | <i>"A gorgeous nose of plums, chocolate and red fruit leads on this affordable Shiraz from the Cape. In the mouth, the wine is a combination of savory spice and tobacco, plum and chocolate. Mouth filling and full of dimension, the wine has enough structure to age, and will pair well with smoked meats, stews and heartier fare."</i> - SK, Wine Enthusiast <i>"Wet wool on the nose, but decent fresh Syrah fruit and just a bit too obvious blackberry fruit plus oak and acid. Not fine but not bad."</i> - JR, JancisRobinson.com | | |

