

RW SHIRAZ

This **full-bodied wine** shows **freshly crushed black pepper** aromas with hints of **cinnamon and cloves** on the nose with lots of **brambly red berry** fruit, **rich mulberry** and well integrated **vanilla** tones. Enjoy now with roast beef, stews, lamb, venison, pasta and steak.

VINEYARDS: Shiraz is by nature a vigorous grower, so a 6-wire Perold system is used to manage the canopy. Our Shiraz is planted in deep Karoo and Shale soils that are rich in lime. Well balanced vines are harvested from mid-February from 22 specially selected grape growing families in the Robertson Wine Valley. This rich lime content ensures a healthy growing medium. Berry size is kept small by controlled irrigation.

WINEMAKING: Grapes were harvested at full ripeness between 24,5° - 26,5°B from a selection of vineyards with the average age of vines between 10 to 12 years. The wine was fermented in temperature controlled stainless steel tanks at 28°C for 9 days to retain a delicate fruit component and to add body and weight. Eighty percent of the wine was aged on French Oak and twenty percent on American Oak for 6-8 months.

VINTAGE: _____

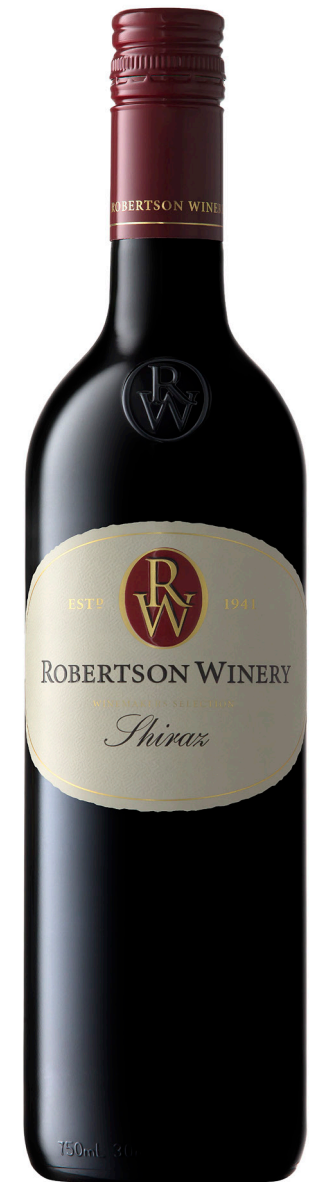
Yield (ton/ha) _____
Alcohol _____
Ph _____
Total Acidity _____
Residual Sugar _____
Region _____

Winemakers _____
Oak Maturation _____
Fermentation Temp. _____
Cellaring Potential _____
Serving Temp. _____
Allergens _____

SCAN QR FOR
PACKSHOT



CERTIFICATIONS:



Robertson Winery Cultivar 750ml

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