



THE | Vinecrafter

SHIRAZ 2020

WINE OF ORIGIN:

Western Cape

VINTAGE CONDITIONS:

The 2020 vintage was characterized by generally favourable conditions, improved winter rainfall preceding the growing season and generally mild conditions. This resulted in improved crops in particular in the coastal areas or Swartland, Wellington, Paarl and Stellenbosch. The vintage period was lower in disease pressure than the 2019 vintage but some rainfall during vintage did require careful management. The spring period was unusually warm prompting early bud break and accelerated early growth while, the summer through vintage was mild in terms of temperature with fewer peaks or periods of high temperature. This resulted in an early vintage start and a compressed February finishing earlier than in recent years. Wines show great retention of freshness and flavour with good tannin development and aging potential. We are hugely excited about the quality of the 2020 Vintage.

WINE DESCRIPTION:

This vibrant Shiraz shows prominent aromas of wild berries and plums integrated with nuances of vanilla and white pepper. The palate is juicy with smooth, velvety tannin and a lingering finish.

MATURATION:

Components of this wine underwent 6 months of maturation in oak.

SERVING SUGGESTION:

This wine is suitable for any occasion, on its own or with meat casseroles, pasta with tomato-based sauce and meaty pizzas.

CELLARING POTENTIAL:

Enjoy this wine while it is young. It can be cellared for up to 18 months from vintage.

WINE ANALYSIS:

Alcohol: 14.21 % v/v • pH: 3.51 •
Total acidity: 5.70 g/l • Residual sugar: 6.10 g/l

