



LION'S HILL
WINE COLLECTION



SWARTLAND WINERY

LION'S HILL

Shiraz

CONDITIONS

Mediterranean weather conditions prevail. Limited irrigation, mainly grown on dry land bush vine vineyards.

FERMENTATION TIME, TEMPERATURE & METHOD

Fermentation takes place in stainless steel tanks at 26°C for about 4 days and racked and returned twice during this period. Pressed when dry, inoculated with malolactic bacteria, and cleaned after completion of MLF to be stored in stainless steel.

POST BLENDING TREATMENT

Different tanks are blended, then filtered and stored in stainless steel tanks until bottling.

WINEMAKER'S COMMENT

Colour

Rich ruby red colour.

Bouquet

Ripe dark fruit flavours with hints of earthy tones and blackberries.

Palate

Upfront dark fruit flavours with a touch of spice typical of the variety. A well-balanced, full-bodied wine with a good tannin structure.

Cellaring

Drink now or cellar for 1 -2 years

Food Pairing

The spicy qualities of Shiraz can be brought out by dishes such as a rich beef stew cooked with red wine and pasta arrabiata. Also enjoy with grilled meats. Appenzeller, Gruyère and Witzemberger cheeses served with only crackers.

Notes:

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