

# TABLE MOUNTAIN

wines

## SHIRAZ 2021

### THE VINEYARDS (VITICULTURIST: ISABEL HABETS)

The grapes were sourced from bush and trellised vineyards in the Stellenbosch, Paarl, Malmesbury and Worcester areas. These vines grow at altitudes ranging from 50m - 180m above sea level.

### THE WINEMAKING (WINEMAKER: BONNY VAN NIEKERK)

The grapes were harvested by hand from the beginning of February at between 22.5° and 24° Balling. Four days of skin fermentation was allowed to extract sufficient colour and fruit, without excess harshness. After pressing malolactic fermentation occurred. Post blending, maturation took place on American oak for 2-3 months prior to a single cross-flow filtration before bottling.

### WINEMAKER'S COMMENTS

COLOUR :

Dark Ruby.

BOUQUET :

Aromas of ripe plums, berries and oak spice with a hint of cigar box.

TASTE :

Medium bodied with ripe plums, new leather and a good tannic structure.

MATURATION POTENTIAL:

Although accessible when young Shiraz has the maturation potential of 2 to 3 years.

### FOOD PAIRING

It can be enjoyed with poultry, veal and red meat dishes.

### ANALYSIS

Alcohol	13.70% by volume
Residual sugar	6.88 g/l
Total acidity	5.39 g/l
pH	3.61

