

TABLE MOUNTAIN

wines

SHIRAZ 2022

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)

Hand-picked at 23°- 24.5° Balling during February and March, the grapes from the different vineyard blocks were vinified separately. Four to six days of fermentation on the skins in stainless steel tanks was allowed to ensure extraction of sufficient fruit, colour and structure, but not excessive harsh tannin. Malolactic fermentation occurred after pressing. The wine was next matured on American oak for three to four months prior to single cross-flow filtration, clarification and bottling.

WINEMAKER'S COMMENTS

COLOUR : Deep ruby red.
BOUQUET : Aromas of ripe plums, berries and oak spices with a hint of cigar box.
TASTE : Rich and full-bodied with ripe plums, new leather and a good tannic structure.

FOOD PAIRING

Excellent with richly-flavoured casseroles, grilled red meat, roast lamb, venison, duck, quail and lightly spiced dishes.

ANALYSIS

Alcohol	13.53% by volume
Residual sugar	7.10 g/l
Total acidity	5.52 g/l
pH	3.62

