



Natural Sweet Shiraz

2022

Lifestyle Range

The wine

Cultivar: 100% Shiraz

Cellaring Potential: 5 years

Wine of Origin: Stellenbosch

100% Shiraz made in a semi-sweet style to accompany you on all social occasions. A fruit-forward and easy drinking wine.

Winemaking

Grapes were handpicked from vineyard sourced in Stellenbosch. The grapes were crushed and destemmed to tank and allowed to ferment to eight balling. The skins were then pressed to tank, and the fermentation was stopped early to allow for the residual sweetness.

The tasting experience

Ruby in colour. On the nose, aromatic red berries and delicate florals. The palate is delicate yet complexed with stewed berry notes with subtle leather and clove spice.

Serving & Pairing

Serve slightly chilled with Stilton and honey walnut salad, an aromatic full flavoured Indian curry or alternatively drink it on its own in front of a crackling fire. Optimum serving temperature: 16-18°C

Accolades:

None

Alc.
13.5

TA
5.9 g/l

RS
24.5 g/l

pH
3.38