

My Wyn Shiraz 2009

Grapes: 100% Shiraz, the grapes bought from La Motte, Franschhoek. Harvested at 25 °B.

Winemaking: 21 Days maceration in open 500l barrels. 20 Months barrel maturation in second fill barrels, 2/3 French oak and 1/3 American oak (225l). Only three barrels made.

Style: A more feminine style of Shiraz. Layers of wild berry, spice and violets. A lingering savouriness with sweet, ripe tannin.

To enjoy: Compliments rich, creamy sauces, game, grilled and roasted meat as well as matured hard cheese. Bottled unfiltered.

Alc: 15.5% RS: 2.9g/l pH: 3.5 Acid: 5.6g/l