

# Le Cape



*Cape of  
Good Hope*

A PASSION FOR PERFECTION

## LE CAPE SHIRAZ 2014

### THE WINEMAKING

This wine consists of only one cultivar, Shiraz. The grapes were handpicked and grapes were selected out of our best block of Shiraz. The grapes came in at 25 Balling, were destemmed and cold maturation lasted 48 hours. After cold maturation the pulp was inoculated with a yeast strain and fermentation took place for a period of 16 days at a temperature of 25 - 26 °C. In this 16 day period regular (4 times per day) pump overs were exercised. The juice was pressed when the fermentation finished with paved the road for Malolactic fermentation to start and finish in 18 days. The wine matured in 100% French oak barrels for a period of 24 months. After maturation the wine was prepared for bottling.

### CELLAR MASTER COMMENT:

On the nose you will experience rich aromas of blackberries, tobacco, sweet white pepper and a hint of meatiness. The palate is smooth and complex. Maturation potential: 8 - 10 years.

### CHARACTER:

Flavours of blackberries and white pepper.  
Enjoy with red meat dishes.  
Best enjoy at 18 °C

### ANALYSIS:

Alcohol	14.5%	FSO2	30
RS	3.5	TSO2	92
TA	5.4	pH	3.30
VA	0.59		

