

silk bush

THE MOUNTAIN VINEYARDS

Silkbush Shiraz 2016

Winemaker Notes

Our Shiraz finds its origins in a single vineyard block high on the slopes of our Vineyard, above the sweeping Breedekloof valley, an hour and a half's drive north of Cape Town.

We believe this block is special: the combination of soil, slope, climate, aspect and grape variety works brilliantly to express the cultivar's best characteristics.

We've been using this block since 2010 and it is on an elevation of 600m, planted in ancient, decomposed granite soil, right up against the emphatic slopes of the Waaihoek Mountains.



What's in the name

We hail our name from the Sybasberg (Afrikaans for Silk bush Mountain), one of the highest peaks above our vineyards. Sybasberg by its turn, gets its name from the Sybasboom (Silkbush) that grows in isolated corners of our mountain. The Silkbush leaves, when torn, produce silky threads of latex – hence its name. Just as special and unique as the Silkbush, the synergy of soil, slope, climate and grape, runs like silky lines through our wines. You can taste the unique mountain terroir of Silk bush Mountain Vineyards in your glass.



Tasting Notes

Rich dark colour. A bouquet of spice, white pepper, red cherry and old school musk sweets fuses with red berries. The palate is surprisingly rich and structured with flavours of dark black fruit and cinnamon wrapped up in soft, comforting oak hints and a caress of vanilla beans. Really long and luscious with a full mouth feel.

Food pairing

Shiraz, an ancient cultivar with its roots in Syria, is versatile enough to pair across a huge spectrum of dishes from oysters to game to spicy Middle Eastern cuisine. In fact, it loves spices and even chillies. This is a big wine that can take on anything you dish up with it. An absolute winner with red meats and game, yet elegant enough to be enjoyed with white meats such as duck or chicken, or even scallops.

Accolades

2016 – GOLD – Vitis Vinifera 2019
2016 – SILVER – Ultra Value Wine Awards 2019
2016 – GOLD – Gold Wine Awards 2018

Varietal composition:
100% Shiraz

Appellation:
Breedekloof

Alcohol: 14 %
Residual Sugar: 3.4 g/L
Total Acid: 5.7 g/L
pH: 3.58

Wine style
Dry 1 2 3 4 5 6 7 8 9 Sweet