



GROOT PHESANTEKRAAL

Shiraz 2020

ORIGIN

Durbanville, South Africa

VITICULTURE

The Shiraz vines were planted in 1998, in a north-south direction. The soil is a combination of Malmesbury Shale and clay. Moderate growth with low yield contributes to the intensity of the grapes.



ANALYSIS

Ph: 3.67

Alc: 14.94%

TA: 6.0 g/l

RS: 4.0 g/l

AGEING

The wine is matured in French oak and American oak (80/20) for 14 months with a racking action after 9 months. The wine is bottled and matured for an additional 3 months before releasing it.

TASTING NOTES

The perfect integration of cool climate factors creates this complex wine. Aromas of ripe plum and black currant intertwined with mocha and a bouquet of sweet spice. The fennel and all spice character from the nose carry through to palate. The palate has a beautiful round finish with sweet tannins embodying the aromatics.

FOOD PAIRING

The rich Christmas spices present in this wine pair well with rich, flavoursome red meat dishes such as Sichuan spice crispy duck breast, five spice cured Pork belly and dry rub Karoo lamb create lovely explosions of flavour. Think dark rich blackberry, black pepper and hints of cinnamon, cloves and nutmeg. This is certainly to be enjoyed with a dinner to remember.