

Private Collection Shiraz

2024



TASTING NOTE

Upfront flavours of mulberry, blackberry, and blackcurrant are lifted by delicate spice notes. The layered palate, with subtle oak and a touch of pepper, flows into smooth, dense tannins.

SERVE WITH

Grilled steak or seared duck breast, served alongside mashed potatoes or earthy mushrooms seasoned with crushed black pepper and fennel.

APPEARANCE

Dark ruby red with bright red rim.

ANALYSIS

Alc: 14.13 % vol	TA: 5.4 g/L
RS: 3.8 g/L	pH: 3.49

WINEMAKER

Heidi Dietstein

ORIGIN

Coastal Region

TERROIR / SOIL

Elevated slopes of decomposed granite on clay subsoil with great water retention.

VINEYARD AND CLIMATE CONDITIONS

The grapes for this wine come from 16- to 20-year-old vines. A vertical trellis system ensures easy foliage management so that there is a good balance between sun exposure and shade, which allows for the grapes' peppery flavours to be retained. The vines are 7 to 55 km from the cold Atlantic Ocean and have average temperatures of 14–17°C in winter and 20–28°C in summer. Average annual rainfall is 450 mm.

WINEMAKING

Grapes were harvested from selected vineyard blocks, destemmed, and crushed to stainless-steel tanks. Alcoholic fermentation lasted for up to 14 days in stainless-steel tanks. The free-run juice was barreled down to facilitate malolactic fermentation and maturation in a combination of 80% French and 20% American-oak barrels (10% first fill; 90% third fill). The wine matured for 14 months in barrel before individual barrels were selected for the final blend.



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AWARDS

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