

TABLE MOUNTAIN SHIRAZ 2016



Background

Table Mountain is one of the world's most iconic landmarks: singular, enduring and awe-inspiring to those at the foot of Africa.

For centuries, it has stood as a welcoming beacon, leading the way to the Cape and its famous Winelands. It was here, more than 350 years ago, that the first vineyards were planted to ripen under the summer sun, but also cooled by ocean breezes to concentrate grape flavours.

The influence on the vineyards of the mountain, surrounded by the sea, is considerable and helps to shape the unique wines of the Cape.

Our wines, like the mountain that inspires them, are a symbol of true South African generosity.

Vineyards

The grapes were sourced from a selection of both bush and trellised vineyards in the Stellenbosch, Paarl, Malmesbury and Worcester wine-growing regions. These vines have been established at altitudes varying between 50 m and 180 m above sea level.

Winemaking

The grapes were harvested by hand at 23° to 25° Balling in February. Each vineyard block was individually vinified. Four days of fermentation on the skins was allowed to extract sufficient colour and fruit, without excess harshness. After pressing, malolactic fermentation took place followed by maturation on American oak for two to three months prior to a single cross-flow filtration before bottling.

Winemaker's comments

Colour: Deep ruby red.

Bouquet: Ripe berries and oak spice.

Taste: Rich and full-bodied with ripe berry flavours, oak spice and a good tannic structure.

Food pairing

Excellent with Mediterranean meat dishes such as spicy lamb, souvlaki, kebabs or traditional roasts, oxtail and barbecued steaks.

Chemical analysis

Alcohol: 13,40% by volume

Residual sugar: 6,50 g/l

Total acidity: 5,50 g/l

pH: 3,68