



SHIRAZ

Composition: 100% Shiraz

Vintage: 2015

Winery: The Rhino of Linton Park, Wellington District, Western Cape, South Africa

Taste the nature of Africa

- Crafted by winemakers JG Auret.
- Supporting the protection of the endangered Rhino.
- Eco-friendly, low carbon light weight glass bottle.
- Integrity and sustainability seal certified.
- Bottled in Africa, fairer for Africa.

Climate / Quality of the soil:

Cool breeze micro-climate, one of the highest vineyards in South Africa with temperatures 6°C cooler than the valley giving our grapes slow ripening. Our vines thrive on the decomposed high mineral granite Oakleaf soils as well as Glenrosa and Tukulu soil formations. The blocks are carefully manipulated for high concentrated flavour with medium (8 – 10 t/ha) yields. Controlled irrigation and a 7strand hedge system with moveable foliage wires. The high trellis system ensures perfect vertical shoot positioning. Hand harvest in February and March at dawn to keep grapes cool for vinification. The Shiraz vines average 14 years old.

Winemaking process:

Hand harvesting

De-stemming and crushing

Maceration and controlled fermentation at 25°C during 10-14 days, in stainless steel tanks with pump over twice a day.

Pressing.

Malolactic fermentation was finished 2-6 weeks after the end of alcoholic fermentation.

Kept in stainless steel tanks.

Stabilizing

Filtering

Bottling and labelling

Wine composition:

Alcohol: 14% Total acidity: 5.3g/L Residual sugar: 5.9g/L

Winemaker comments:

This new world Shiraz showcases upfront young berry flavours and spicy meat tones. This gives this wine a strong character and depth to bring you a long lingering aftertaste.

Food matches:

This wine can be served with spicy dishes and various red meats, but also enjoyed as an aperitif. Serve at room temperature.

Drinking temperature:

Best served at room temperature.