

Grapes
100% Shiraz

Region/Appellation
Stellenbosch

Alcohol by volume
14.5%

Residual Sugar
2.6 g/l

pH
3.5

Total Acidity
5.8 g/l

Tasting Guide



Tasting note printed
17/01/2026

Vineyard Selection Shiraz

2021 6x75cl

Winemaker Notes

Although this wine has a great intensity of flavour on both the bouquet and the palate the wine is not overpowering and shows well-judged restraint. Waves of wild berry fruit give way to hints of spice and lavender on the finish. The supple tannin structure supports the wine beautifully and ensure that this wine will mature gracefully. Enjoy now or over the next 10 years.

Vineyard

Most of the fruit for this wine was sourced from our own vineyards with a few selected parcels from other Stellenbosch vineyards.

Winemaking

All the vineyard blocks were harvested and vinified separately. After hand picking, grapes were sorted and transferred to tank "whole berry" i.e. without crushing. During fermentation the juice was pumped over regularly for optimum colour and flavour extraction. After fermentation the wines were pressed and transferred to barrel for malolactic fermentation. The wine was matured for 21 months in a combination first (30%), second (30%) and third fill (40%) French oak barrels before the various components were blended and prepared for bottling.

Vintage

Excellent winter rains and late rains into spring ensured good moisture content in the soil with the onset of the growing season. The prolonged cool spring weather meant that bud burst was about two weeks later than normal and slightly uneven. The subsequent moderate to cool weather during flowering and berry set continued into the rest of the growing season. The much cooler than normal growing season meant that we started harvest two weeks later than normal. The cool weather also persisted through the harvest period leading to not only exceptional acidity in the grapes and wine but the best acid balance ever seen in our grapes and wine. We are really pleased with the season and look forward to sharing the wines we have made with you in the coming months and years.

Food match

