Fiche Technique

Wine	**Cape Sands Shiraz 2022**
Cultivar	100% Shiraz

Vineyard Information	
Appellation	Western Cape
Area planted	13 ha
Age of vines	11 – 13 years
Rootstock	Richter 99
Clone	Unknown
Trellis system	3 Wire
Irrigation	Yes
Vine density	2000 vines/ha
Soil	Hutton & Clay
Climate	Mediterranean

Harvest Information	
Date	Middle March
Type	Handpicked
Yield	8-9 ton/ha

Winemaking	
Winemaker	Helienne Swanepoel
Crushing/Destemming	Gentle destalking/crushing
Tanks (type)	Stainless steel tanks
Fermentation protocol **(**vessel, temp, duration**)**	Pre-fermentation maceration 3 days @ 10^0C. Standard (2x pumpovers) maceration at <30^0C until dry
Yeast Strain	Oenoferm Rouge
Malolactic (y/n)	Yes
Lees contact / battonage	Yes
Barrel ageing (oak type, % of blend, duration)	N/A
Or other method of oak maturation (chips etc..)	No
Fining	Bentonite
Filtration	Kieselguhr
Stabilisation	Cold at -4ºC

Tasting notes from winemaker



Deep, vibrant ruby coloured. Pungent spice and fruit on nose, coupled with the blackcurrant/raspberry aromas. Light - Medium bodied palate with very soft easy tannin structure and length.

Perfect dinner wine with friends and family or enjoyed on its own.

Analysis

Alcohol % (v/v)	13
Residual sugar (g/l)	1-4.9
Total acidity (g/l)	5.7
Ph	<3.7
Volatile acidity (g/l)	<0.7
Free SO_2 (mg/l)	40
Total SO_2 (mg/l)	<150

Does this wine contain any genetically modified ingredients? NO
If so, please list.

Suitable for Vegetarians ■

Vegans ■

Neither □