LUTZVILLE
VINEYARDS

SHIRAZ 2025



Tasting Notes

Aromas of dark fruit, white pepper, backed by hints of spice and vanilla undertones. Elegant and well balanced with soft tannins and a lingering mouthfeel.

Analysis

Alc: 13.57 vol% **RS:** 3.1 g/l **pH:** 3.55 **TA:** 5.3 g/l

Vineyard

With its unique location on the West Coast and its close proximity to the Atlantic Ocean the Lutzville Valley creates a perfect terroir for the grapes grown here.

The fruit for this wine is from selected vineyards planted in Alluvial and Karoo soils, on the banks of the Olifants River with the cooler sites near Koekenaap and the warmer sites further inland towards Vredendal. The climate leads to excellent colour development in the berries, fruit driven wines with soft tannin structures while retaining freshness and elegance.

Harvest & Cellar Treatment

The grapes were harvested at full phenolic ripeness between 24 – 25°Balling. Destalked, gently crushed and fermented with the aid of selected yeast strains. During fermentation 3 pump overs were carried out daily to ensure maximum colour extraction, while extracting soft tannins.

Matured on 100% new French oak staves for 8 months.

Serving

Enjoy with matured, hard cheese, roast beef with a pepper sauce or with hearty casseroles.