



LUTZVILLE
V I N E Y A R D S

Diamond Collection

SHIRAZ 2018



Tasting Notes

The wine shows complexity with notes of dark berry fruit, aniseed, pepper and spice. Full bodied and intense with plenty of flavour and soft tannins, the finish is long and savoury.

Analysis

Alc: 13.91vol%

RS: 4.1g/l

pH: 3.51

TA: 6.1g/l

Vineyard

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

The fruit for our Shiraz is from selected vineyards planted on the banks of the Olifants River, on warmer sites further inland towards Vredendal, in Alluvial and Karoo soils. The climate leads to excellent colour development in the berries and 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 3 pump overs per day to ensure maximum colour extraction, while extracting soft tannins.

Matured in 2nd and 3rd fill 300 liter French oak barrels for 18 months.

Serving

This full bodied, yet elegant wine will pair well with grilled or roast beef with a pepper sauce, big beefy stews, roasted or grilled lamb, North African dishes, spicy Moroccan tagine or hearty casseroles.