

The den, Shiraz 2014

W.O. Paarl

Cultivars Shiraz 90% | Cinsault 10%

Analysis Alc: 14.5% | R.S: 2.5g/l | T.A: 5.6g/l | Ph: 3.47

Awards and accolades

Old Mutual Trophy Wine Show 2016 – Bronze

Silver Outstanding – International Wine Challenge 2016

The story of this wine

The den wines are social wines to be enjoyed with friends and family. These wines are named for the den, the heart of all African wild dog communities. Flavour-packed, soft and juicy comfort wines for every day drinking.

Jenny Metelerkamp produced a fine Painted Wolf ink drawing for the label.

Tasting notes

Medium to full bodied with spicy, black cherry and black berry fruit. Chewy, savoury mid-palate and evident wood flavours. The wine has a well- rounded mid palate with creamy berry flavours which carry through to the finish of the wine where they are supported by soft tannins.

Food suggestions

The Den Shiraz is especially good with hearty bistro cooking French style like noisette of lamb with black olives and fennel, margret of duck with red wine, venison with lentils, daube of oxtail or linguini with lemon, olives and chorizo sausage.

Ageing potential

This wine can be enjoyed within four to five years from vintage.

The Vineyard

The grapes for this wine were harvested from Southern Cross farm in Simondium and from Leeuwenkuil on the Agter Paarl/ Swartland border.

Winemaking

Shiraz was harvested in the third week of Feb 2014. Most of the grapes were destalked and fermented in tanks with French oak staves, with malolactic and maturation being completed on staves. Approximately 20% of the wine was fermented in small open fermenters and hand punched before being pressed off into small French oak barrels of varying ages. This is a Rhone blend component from Agter Paarl and includes Shiraz, Mourvedre and Cinsault which give this wine some additional spice, juiciness and wood.

