

The den, Shiraz 2018

W.O. Coastal Region

Cultivars Shiraz 100%

Analysis Alc: 13.45% | R.S: 2.8 g/l | T.A: 5.7g/l | pH: 3.61

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 flavors. 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 French bistro cooking like grilled lamb chops with black olives, orange and fennel, pan fried duck breast with a fig and red wine butter sauce, Toulouse sausages with lentils or linguini with chorizo, tomato and roasted peppers.

Ageing potential

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

The Vineyard

The grapes for this wine have been harvested from Leeuwenkuil and Langvlei farms in Agter Paarl and Swartland.

Winemaking

Shiraz was harvested in the third and fourth week of Feb 2018. 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 and American oak barrels of varying ages.

