

Robertson Winery Shiraz

Category	Red
Grapes	100 % Shiraz
Producer	Robertson Winery
Country	South Africa
Region	Robertson
Size	750 ml
Degree of alcohol	13,5 %
Serving temperature	16-17 °C
Available	Québec, British Columbia, Alberta, New Brunswick, Nova Scotia, Newfoundland and Labrador

Terroir

A Shiraz which is planted in deep Karoo and Shale soils that are rich in lime. An average of 7 to 12 tons of fruit was harvested per hectare during the fourth week of February from 35 specially selected grape growers in the Robertson Valley.

Vinification and maturation

The grapes are picked at full ripeness, between 24,5 and 26,5 °C, from a selection of vineyards with the average age of vines between 7 and 9 years. The wine was fermented in temperature controlled stainless steel tanks at 28 °C for 9 days to retain a delicate fruit component and to add body and weight. Eighty percent of the wine was aged on French Oak and twenty percent on American Oak for 6 months.

Features

Purplish red color rather deep. This full-bodied wine shows freshly crushed black pepper aromas with hints of cinnamon and cloves on the nose with lots of brambly red berry fruit, rich mulberry and well integrated vanilla tones.

Food Pairings

Serve alone or with grilled sausages, aged cheddar, ravioli stuffed with meat, roast beef, stew, lamb or steak.

Product codes

Québec : 586149, British Columbia : 586149, Alberta : 586149, New Brunswick : 746925001592, Nova Scotia : 1000565, Newfoundland and Labrador : 5966

