

SHIRAZ



<i>Vintage</i> – 2022	<i>Varietal</i> – 100% Shiraz
<i>Harvest Date</i> – February 2022	<i>Production</i> – 4052 Bottles
<i>Yield</i> – 8 ton / ha	<i>Maturation</i> – 12 Months
<i>Wine of Origin</i> – Swartland	<i>Potential</i> – Up to 15 years

VINEYARDS

These trellised vines were established in 2002, planted in mainly Oakleaf soils – a mix of sandy clay and nutrient-rich loam.

WINEMAKING

Fermentation, with 30% whole-bunch fruit, was done in open-top fermenters and then left on the skins for two weeks. Maturation in 1st & 2nd fill French Oak barrels for 12 months.

APPEARANCE

Deep purple, continuing right to the edge.

NOSE

Abundant dark red fruit, complimented with aromatics of tobacco and white pepper.

PALATE

Deeply rich approach showing black currants, blueberries and plums, leading to an elegantly weighted mid- and side-palate. The finish lingers with grippy tannins and spicy base tones in harmony with a floral perfume aromatic.

PAIRING

Ribeye steak on the braai and a herbed butter, slow roast wild boar belly or kudu filet with a blueberry jus.



*Alc: 13.38% Vol VA: 0.60 g/l TA: 5.0 g/l
RS: 2.8 g/l pH: 3.58*



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