



# GOEDVERWACHT

FAMILY WINES

## GREAT EXPECTATIONS

*Shiraz*



**VINEYARD:** A 15 year old vineyard standing on a Southern slope, in weathered shale soil. Rootstock Richter 110, Shiraz clone SH1A.

**CLIMATE:** Moderate temperatures during ripening, ensured even ripening. Cool night temperatures was favourable for good colour development in the skins.

**HARVEST:** Hand harvested into 2 ton bins, after we did grape selection in the vineyard. Production of 6000/7000 litre per hectare.

**WINEMAKING:** Grapes were harvested at 25 degrees balling. Fermentation took place in stainless steel pump over tanks, after a cold soaking period of 2 days. The fermentation temperature was controlled at 25 C. The wine was fermented dry on the skins and then pressed to another tank where malolactic fermentation took place and finished within 4 weeks. The wine was then racked and put into a stainless steel tank where it aged on French oak staves for 12 months before it was filtered and bottled.

Vintage	2017
Variety	100% Shiraz
Category	Great Expectations
Origin	Robertson Valley, Western Cape South Africa

### ANALYSIS

Alcohol	13,5 vol %
Sugar	2,9g/l
pH	3,45
Acidity	5,6 g/l
V/A	0,50

**TASTING NOTES:** Deep, crimson red with purplish hue colour. Blackcurrant, savoury and spicy on the nose. Full bodied on the palate with fine tannins that is in good balance with the acidity. Ideal with venison, oxtail stew and pungent cheese.