



THE REFEREE

Shiraz Pinotage

Description Vineyard information

Varietal
60% Shiraz 40% Pinotage

Style
A combination of mountain terroir and cool climatic conditions results in grapes with rich fruit concentration. This barrel-matured, finely balanced wine combines the typical spicy flavours of a Shiraz, with the soft, smokey character of Pinotage. Elegant wine with a deep red colour and full ripe fruit and red berry flavours. The velvety smooth mouthfeel ends in a long, lingering palate.

Serving
Compliments all gourmet cuisine.

Ageing
Ready for immediate enjoyment and aged for 3-5 years.

Appellation ~ BreedeKloof South Africa
Age of vines ~ 12 - 14 Years
Root stock ~ R99
TrellisSystem ~ Four wire extended Perold
Soil Type ~ Deep alluvial
Irrigation ~ Micro irrigation

Harvest information

Type ~ hand picked (early morning)
Yield ~ 10 tons
Date ~ Middle to end of March
Sugar ~ 26°B

Vinification

Crushing ~ Destemmed and crushed, cold soaking for two days, fermentation with wood.

Fermentation ~ @ 22-26°C

Tanks ~ Stainless steel

Chemical analysis

Alcohol ~13.88%
Residual Sugar ~ 3.6g/l
Total Acid ~ 6.29g/l
pH ~ 3.47



ankerman.

Wine from a valley, just a little left of centre.