

PANDICULATION 2018

Vintage: 2018 ABV: 14,5%

Cultivars: Shiraz (88%), Grenache Noir (12%)

Style: Elegant, Southern Rhone style, prominent black fruit

Area of origin: Stellenbosch

Vineyards: Fruit for this blend was carefully selected from two younger blocks of vineyards on North facing slopes and elevation of 170-210m, chosen for their soft ripened fruit and tannins. The Shiraz grapes ripened in deep Hutton and Clovelly soils which is granite derived and have a high gravel content ensuring balanced growth and fruit that ripened at lower sugar levels. The Grenache was planted in 2008 on northwest facing slopes, producing smaller bunches with intense flavours. Efficient canopy management practices such as suckering and tipping ensured sufficient sunlight penetrated them canopy. Both parcels of grapes ripened with a natural high acidity and lower pH level.

Winemaking: The grapes were handpicked in mid to late February, very early in the morning, which allowed for the grapes to be delivered cold to the cellar where they were hand sorted, some de-stemmed and lightly crushed and others whole bunch fermented. The two cultivars were vinified separately. Fermentation took place in open fermenters for the Shiraz and a closed fermenter for the Grenache. Maceration period of 7 days after primary fermentation on the Shiraz and 3 days on the Grenache. Both wines were matured for 18 months in old 300L French oak barrels. Malo-lactic fermentation took place in Stainless Steel.

Tasting notes: A beautiful bouquet of sweet ripe blackberries, infused with a hint of rich plums, combined with delicate white pepper and subtle cinnamon spicy aromas, creates a wine with a complex, intriguing nose. Bright garnet red in colour, this full-bodied wine has an elegant juicy creamy entry with soft round tannins and a long lingering finish.

ABV: 14.31% pH: 3.45 RS: 3.1g/l

