

DORAN VINEYARDS



SHIRAZ WO VOOR-PAARDEBERG



Harvesting/Cellar:

Grapes were picked at 24 Balling, combination of Schist and granite soils.

Cooled over night to 5°C, 80% destemmed and 20% crushed whole bunches. It was cold soaked for 4 days, where most of the extraction was done.

Fermentation:

Partially natural fermented. Post fermentation maceration of 6-8 weeks.

Maturation:

Wine was matured in 225L French oak of various recent ages for 12 months.

Winemaker's notes:

Deep concentration of plums and blackberries with undertones of spice. This is followed by the fresh fragrance of blue violets.

Juicy tannins leave your mouth craving for more.

Technical analyses:

Alc: 14%



pH: 3.5

TA: 5.2 g/l

RS: 3.2 g/l

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