

KUNJANI

STELLENBOSCH · SOUTH AFRICA

KUNJANI SHIRAZ 2017



ORIGIN

Bottelary Hills, Stellenbosch

VINEYARDS

The fruit is grown in the Devon Valley ward on the Kunjani premises. Proper canopy management plays a vital role to ensure enough sunlight reaches the fruit for optimum Shiraz expression as well as good ventilation for ideal micro-climate within the canopy. All grapes are hand-picked to ensure only the best bunches are delivered to the cellar in 20 kg lug boxes.

VINIFICATION

All fruit are hand sorted and tank fermented with a pure yeast culture. Rack-and-returns are employed to ensure tannin stability and that needed oxygen is incorporated into the fermentation. It also allows for good colour extraction from the skins and a polished mouthfeel after fermentation. Wines are barrel fermented, after alcoholic fermentation, where a pure bacteria culture is added for the malolactic fermentation. Wine maturation takes place in a combination of 13% new French Oak barrels and the balance second and third fill French Oak barrels for 12 months

TASTING NOTES

An inviting nose of white pepper and paprika spice fused with black olives and a savoury soy sauce aroma. Soft palate entrance flows to an elegant tannin structure filled with spice and juicy fruit. The depth of the palate is enhanced by a sweet liquorice root impression while the touch of lime keeps the palate refreshed. The wine lingers with a combination of fruit and oak spice while the mineral salty element adds length on the finish.

ANALYSIS

RS:	4.3 g/l
pH:	3.54
TA:	5.4 g/l
Alcohol:	15.26 %

AGEING POTENTIAL

Enjoy the Shiraz now or allow it to mature for a further 8 – 10 years.