

W.O. Stellenbosch

### TERROIR & VITICULTURE

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

The wine portrays a bright purple colour with a deep violet rim. Peppery spices, cassis and fruit cake merges well with Karoo shrub notes and scented violet notes on the nose. The palate expresses red fruit, soft fused tannins and a savoury, luscious finish.

### FOOD SUGGESTIONS

The Kunjani Shiraz will marry exceptionally well with pork neck steaks served with a cranberry reduction, a traditional glazed gammon during the festive season and, in particular, with game and venison cuts during the colder winter months.

### ANALYSIS

Alcohol: 13,66 %  
Total acid: 5.9 g/L  
Residual sugar: 3.2 g/L  
pH: 3.55

