

# Tall horse

WINES  
SOUTH AFRICA

## A Different take on wine



### Shiraz 2016

**Species:** 100% Shiraz

**Vintage:** The 2016 vintage was early and warm. Grapes were at optimum ripeness very early on compared to recent vintages. Concentrated colour and soft approachable tannins combined with typical varietal fruit flavours are characteristic of the season.

**Habitat:** Grapes are sourced from the diverse macro-climates of the Western Cape ranging from the long-lingering sunny days of our Southern slopes to the cooler areas with West Coast ocean breezes. Hand harvested at 24°B during March and early April.

**Gestation:** Fermented on the skins for 7 days at 24 - 28°C with three aerations per day. After pressing, the young wine is matured on oak where malolactic fermentation is completed. The wine is left on the staves for a further 3 months. A very light filtration before bottling ensures the conservation of intrinsic cultivar traits.

**Character:** Dense ruby with a bright strawberry rim bursting with sumptuous blue and black berry aromas and flavours integrated with peppery high notes that end gently with succulent fruit intrigue.

**For your drinking pleasure:** Smooth and fruity for easy enjoyment immediately or within 3 years of vintage. The perfect fireside sipping red or great with roasts, stews, BBQ steak, spicy sausage or sticky ribs.

#### **Analysis:**

Alcohol 13.5%

Residual Sugar 11.0g/l

pH 3.6

Total Acidity 5.5g/l

**Environmental Intelligence:** Tall Horse lightweight glass project saves 120kg of Carbon for every 1000 bottles. And we recycle.