

# Tall horse WINES

A DIFFERENT  
TAKE  
ON WINE.

## SHIRAZ 2020

### SPECIES

100% Shiraz

### HABITAT

Grapes are sourced from the diverse macro-climates of the Western Cape ranging from the long-linging 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 10.0g/l  
pH 3.5  
Total Acidity 5.5g/l

### ENVIRONMENTAL INTELLIGENCE

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

