



# TSHIRELETSO™

## Shiraz Grenache

### Grape Varietals

82% Shiraz, 18% Grenache

### Tasting Notes

A luscious lifestyle wine with plums, blackberries, and pepper spice. A juicy palate of dark fruit with soft pliable tannins, supported by subtle oak spice.

### Food Pairings

Our favourite combinations include lamb chops braaied to perfection, or sweet & sticky pork ribs.

### Vineyards & Harvest

The grapes for this blend originate from prime vineyard sites that face South westerly and westerly ranging in altitude from 100m - 200m above sea level. The vines are trellised on a seven-wire hedge system that allows for containment of the sometimes-vigorous growth habits of the Shiraz and Grenache varieties. Pruned to two-bud spurs, allowing for 16-18 bearers per running metre. The sub-soil retains essential moisture with gravelly, granite derived topsoil allowing for effective drainage.

### Vinification

We aimed for soft tannins and ripe dark fruits and used 500L seasoned French oak barrels to mature this wine for 12 months and to add to the complexity.

### Wine of Origin

Stellenbosch

### Wine Analysis

ALC: 14% RS: 3.4 g/l TA: 5.2 g/l PH: 3.54

