



Protea Shiraz 2008



Double hand sorting ensures the perfect grape berries go into the making of this wine. Grapes are transferred by gravity into 10 000L French oak tanks. Cold maceration for 2-4 days. Thereafter during fermentation the wine/juice is 'poured' over the cap by means of satellite tanks and gravity. Maturation in 225L French oak 2nd and 3rd fill for about 12 months.

TASTING NOTES

Smoky plum, blueberry, black olive and herbal whiffs on the nose.

Ripe and soft-textured, the wine immediately impresses with its fruit quality – all black cherry and berries, juicy and succulent. There's spicy smoke and clove nuances that add interest. Chocolate too. Rich and velvety with good acidity and restrained use of oak. Delicious with good length of flavour.

REMARKS

