



## **LES COTEAUX SHIRAZ 2021**

### **VINTAGE CONDITIONS**

From the onset our wine grape season lagged by about two weeks; weather conditions were moderate and cool throughout. These conditions allowed us to harvest at optimum ripeness where good colour extraction, high natural acidities and low pH's prevailed. All these factors are indicative of exceptional wine quality.

### **THE HARVEST AND VINIFICATION**

The Shiraz grapes were harvested at 25.5°Balling on the 9<sup>th</sup> of March 2021. At the cellar a manual sorting was done to remove leaves and sub-standard bunches before the grapes were destemmed and crushed.

The grape mash was conveyed to a stainless-steel fermentation tank where there followed cold maceration whereafter it was inoculated with a selected yeast strain to start the alcoholic fermentation. During the fermentation on the skins the wine was pumped over gently at regular intervals to extract the desired colour and flavour.

Upon completion of the of the alcoholic fermentation the wine rested on the skins for up to three weeks before being removed and the skins pressed dry in a basket press. Thereafter the wine went through malo-lactic fermentation in a tank and when this process was finished the wine was removed to small French oak barrels for ageing.

The 2021 Shiraz spent 6 months in barrels during which time it harmonized with the wood and stabilized its tannin structure.

### **THE WINE**

A youthfull, dark-plum colour marks this wine. Savoury and herbal notes together with red fruit aromas lace the nose. The palate has a soft, luscious entry where the savoury and fruit flavours continue. This is surrounded by firm yet tempered tannins. The taste is round and succulent and lingers in the mouth.

The wine has an alcohol of 14,5%, acidity of 5,2 g/l, pH of 3.62 and residual sugar of 3,1 g/l.