



TANGLED TREE

SPICY SHIRAZ



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| CELLARMASTERS NOTES: | This deep red wine has a veritable spicy nuance with rich and powerful red berry essence. The spice on the palate is well integrated and the smooth, well structured tannins make this a wine for any occasion or just pure indulgence. |
| STYLE: | An oaked matured, fruit driven red wine. |
| CULTIVAR: | 100% Shiraz |
| TONS PER HECTARE: | 12t/ha |
| AGE OF VINE: | 10 Years old |
| SOILS: | Sandstone; Karoo |
| TRELLISING: | 4 Wire Perold system |
| IRRIGATION: | Drip irrigation controlled by a computer system through meters and tensiometers. |
| HARVESTING: | Harvesting is done by hand and machine. Night harvested at optimum ripeness. |
| VINIFICATION: | These grapes are vinified with minimal intervention to allow this spicy variety to express its individual characteristics. This wine was matured for ten months with French oak to further enhance the natural spices. |
| ANALYSIS: | Alc: 13.50% R/S: 8.5g/l T/A: 6.10g/l pH: 3.45 |
| MATURATION POTENTIAL: | 2 years |
| CASE SIZE: | 12 x 750ml |
| BOTTLE BARCODE: | 600 2269 001 235 |
| CASE BARCODE: | 1600 2269 001 232 |



AWARDS

- PET
- Eco Friendly
- IPW
- Neil Pendock best value 14.8/20 and Top 6
- Best value wine guide (Getaway Magazine) Aug 2013 17/20

FOOD SUGGESTIONS

A food-friendly wine. Try with roasted meat dishes, pork, lamb, venison, ham, duck and cheese.

UNBREAKABLE... so no wastage!