

# SHIRAZ 2023

## THE VINEYARD

*Grapes sourced from a distinct selection of dry-land vineyard in Paarl on predominantly “Koffie klip” Coffee-stone soils. Planted on a north-westerly facing rocky outcrop, the vines are pruned to a “boss-tok” or bush vine. The vineyard is regularly visited during the ripening period and tested by tasting, visual and analytical examination to determine the ideal picking date.*

## WINEMAKING

*Grapes were handpicked, destalked, lightly crushed and cold-soaked for 24 hours. After being fermented on the skins in open fermenters with frequent punch-downs malolactic fermentation was completed in French oak barrels. The wine was then racked and sent to 30% new barrels for 12 months, only a light filtration was done before final blending and bottling.*

## TASTING

*The wine presents a deep, dark garnet colour with a slight purple hue at the rim and is a testament to the dedication and craftsmanship of the Erasmus family. On the nose, the Erasmus Shiraz 2023 is incredibly inviting, with an aromatic bouquet of dark fruits such as blackberry, black cherry, and plum. These are beautifully complemented by subtle notes of black- and white pepper, liquorice, clove, cinnamon, leather and an undercurrent of smoky oak. The palate mirrors the nose with an explosion of ripe black fruits, seamlessly integrated with spicy black pepper and hints of mocha. The wine is full-bodied with a velvety texture, balanced acidity, and firm tannins that provide great structure. The finish is long and luxurious, leaving behind traces of dark chocolate, toasted oak, and a whisper of violet. This Shiraz is both bold and elegant, making it a standout selection for any wine enthusiast.*

## FOOD PAIRING

*The rich, smoky flavours of grilled lamb chops, beef steaks, or venison are perfectly complemented by the wine’s bold fruit and spice notes. Spicy and saucy barbecue ribs or brisket will find a perfect partner in this Shiraz, as its acidity and tannins cut through the richness of the meat. Slow-cooked dishes like beef stew or oxtail provide a hearty match for the wine's depth and complexity. Strong, aged cheeses such as Gouda, Cheddar, or blue cheese enhance the wine’s rich, fruity character.*

## ANALYSIS

*Alc: 14.25 % | RS: 3.5 g/l TA: 5.6 g/l | PH: 3.50*

